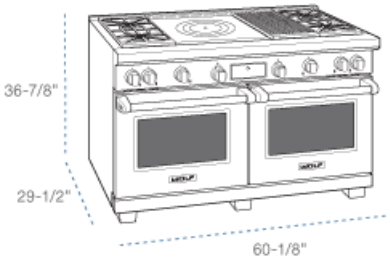
MAIN KITCHEN

60" Dual Fuel Range

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS | RANGETOP OPTIONS

Overview

Wolf Dual Fuel Ranges offer a wide variety of top configurations and standard dual stacked surface burners. The optional steel griddle, infrared charbroiler and French Top give you the freedom to customize your Dual Fuel Range. The large electric ovens feature the Wolf dual convection system that delivers even temperature and airflow throughout.



Model Options

MODEL OPTIONS

DF606DG - 6 burners, Double Griddle

DF606F - 6 burners, French Top

DF606CG - 6 burners, Charbroiler. Griddle

DF604CF - 4 burners, Charbroiler, French Top

DF604GF - 4 burners, Griddle, French Top

Features

Technical Features

TECHNICAL FEATURES

Shipping Weight (lbs): 875-950

CSA certified for US and Canada

Triple pane oven door window and dual halogen lighting

Star-K Kosher certified as Sabbath and holiday-compliant

Kosher Certified

Other Features

OTHER FEATURES

Fits existing 60-3/8" (1534) opening

Melt feature on one 9,200 Btu / hr (2.7 kWh) burner

Two and five year residential warranty – exclusions apply-see Warranty Terms link

Self-cleaning ovens

Design Features

DESIGN FEATURES

Natural or LP gas rangetop with large capacity dual convection electric oven

Choose black knobs, or let everyone know it's a Wolf with our distinctive red knobs

Classic stainless steel exterior finish

Platinum bezels surround all knobs – chrome or brass bezels optional

Dual-stacked sealed 9,200 Btu / hr (2.7 kWh) and 15,000 Btu/ hr (4.4 kWh) burners, all with simmer capabilities and automatic reignition at all settings

Melt feature on one 9,200 Btu / hr (2.7 kWh) burner

Porcelain coated cast iron continuous top grates

Pivoting hidden touch control panel

Cobalt blue porcelain oven interiors

Ten cooking modes—bake, roast, broil, convection bake, convection roast, convection broil, convection, bake stone (accessory required), dehydrate (accessory required) and proof

Self-cleaning ovens

Coaxial temperature displaying oven selector knob

Proof mode

Temperature probe feature

Hidden bake element and recessed broil element

Spring/damper door system for each oven door

Frequently Asked Questions - Planning

- How much do Sub-Zero/Wolf products cost?
- Where can I purchase Sub-Zero and Wolf products?
- Where can I find Sub-Zero/Wolf product specifications?
- What are dual-stacked sealed burners?
- How does a Wolf Dual Fuel range set itself apart from conventional ranges?
- What are dual-stacked sealed burners?
- What accessories are included with this range?
- What are the benefits of convection?
- What is dual convection?
- How precisely can the burners be adjusted?

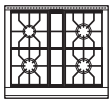
Dual Fuel Ranges. Discover a new world of cooking—the best of two worlds, actually—with a Wolf dual fuel range. Topside, gas cooking in all its glory, with the fine control of dual-stacked, sealed burners and options that include the remarkable French top. Below, that marvel of culinary technology, the Wolf convection electric oven. Its two fans and four heating elements let you select from 10 cooking modes so you can choose the one precisely suited to the dish you're preparing. Ovens are self-cleaning. With a variety of range widths to choose from, kitchens large and small become gateways to the exciting new world of dual fuel cooking. All models are constructed of stainless steel and can be ordered in natural or LP gas.

KEY FEATURES

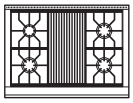
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Patented digital oven control knob.
- Dual convection: two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Flame recognition and automatic reignition for safety and ease of use.
- Full-extension bottom rack for easier access to foods.
- Spring and damper door hinge for quiet, effortless opening and closing.

CONFIGURATIONS

30" (762)


DF304

DF366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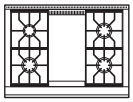
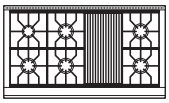

DF364G

48" (1219)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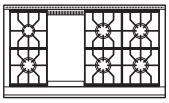
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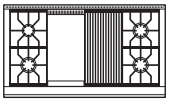
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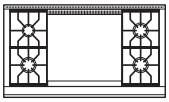
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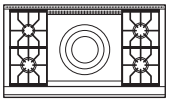
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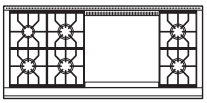
60" (1527)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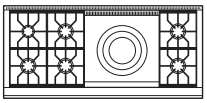
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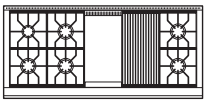
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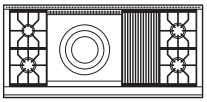
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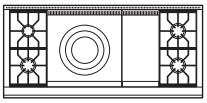
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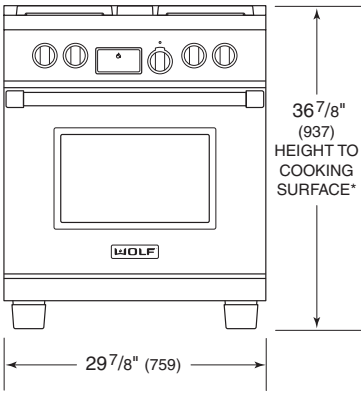
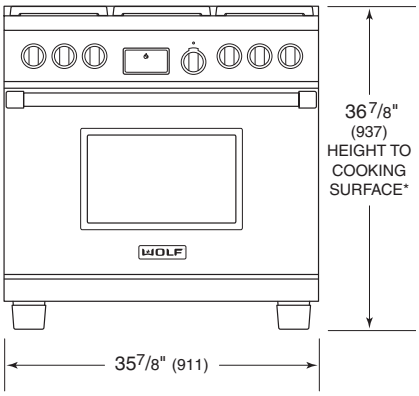
Dual Fuel Ranges

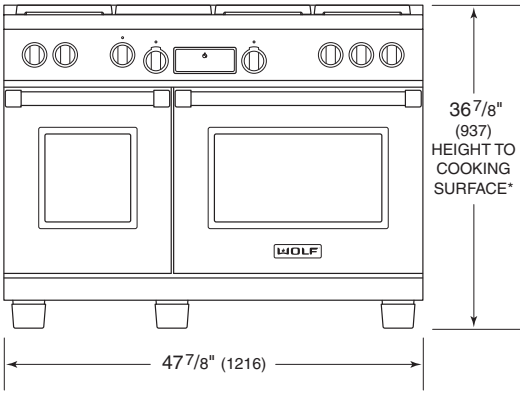
30" (762) RANGE



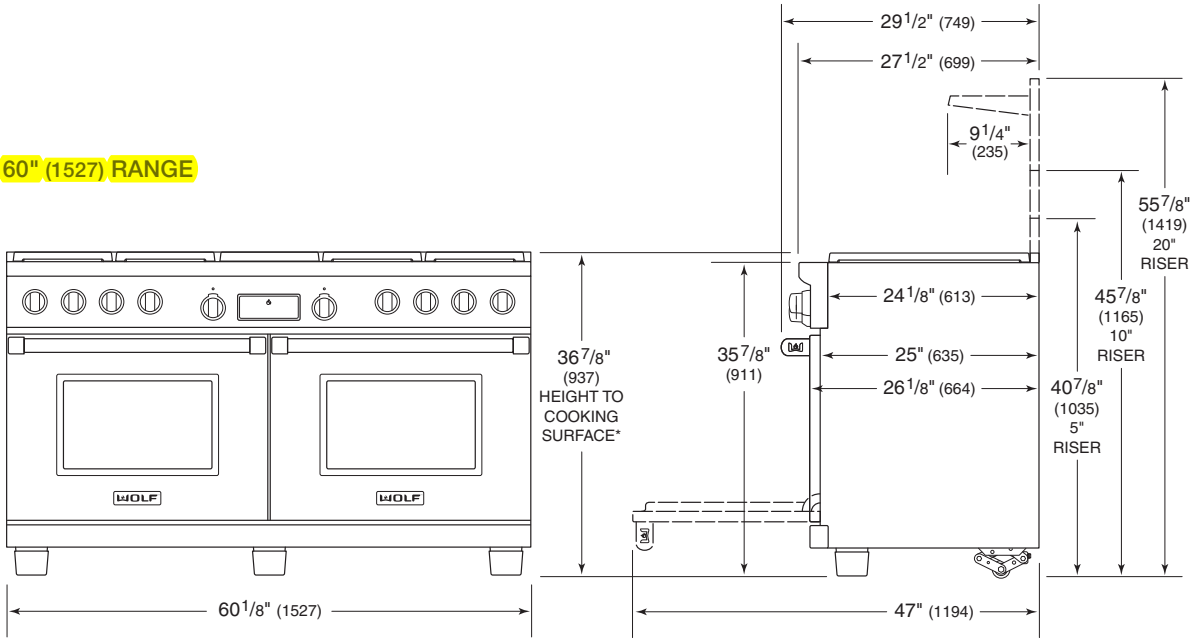
36" (914) RANGE



48" (1219) RANGE



60" (1527) RANGE



*LEGS AND CASTERS ALLOW FOR HEIGHT ADJUSTMENT UP TO 39" (991)

SIDE VIEW—ALL RANGES

Planning Information

Available in four widths, Wolf dual fuel ranges are designed to fit a 30" (762), 36" (914), 48" (1219) or 60 1/4" (1530) opening.

IMPORTANT NOTE: When installing against a combustible surface, a minimum 10" (254) riser is required for a 36" (914) dual fuel range with charbroiler or griddle and all 48" (1219) and 60" (1524) models. Follow all minimum clearances to combustible surfaces shown in the installation illustrations on the following pages.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the dual fuel range. If the range is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the range is required. Refer to page 101 for pro ventilation.

Oven Specifications			
INTERIOR CAPACITY			CU FT (L)
18" (457) Oven			2.5 (71)
30" (762) Oven			4.5 (127)
36" (914) Oven			5.4 (153)
INTERIOR DIMENSIONS	W	H	D
18" (457) Oven	14" (356)	16 1/2" (419)	19" (483)
30" (762) Oven	25" (635)	16 1/2" (419)	19" (483)
36" (914) Oven	30" (762)	16 1/2" (419)	19" (483)

Burner Rating	Btu (kW)	Btu (kW)
SURFACE BURNERS	HIGH	SIMMER
Large	15,000 (4.4)	950 (.3)
(1) Small	9,200 (2.7)	325 (.1)
OPTIONAL FEATURES	NATURAL	LP
Infrared Charbroiler	16,000 (4.7)	16,000 (4.7)
Infrared Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)

ELECTRICAL REQUIREMENTS

Wolf dual fuel ranges have a terminal block that allows for a 3-wire or 4-wire installation. A separate, grounded 240/208 V AC, 60 Hz electrical supply is required with its own circuit breaker. Single oven ranges require a 30 amp service, and a 50 amp service is required for ranges with double ovens. Total amps are 21 for single oven ranges and 42.5 for double oven ranges.

GAS SUPPLY REQUIREMENTS

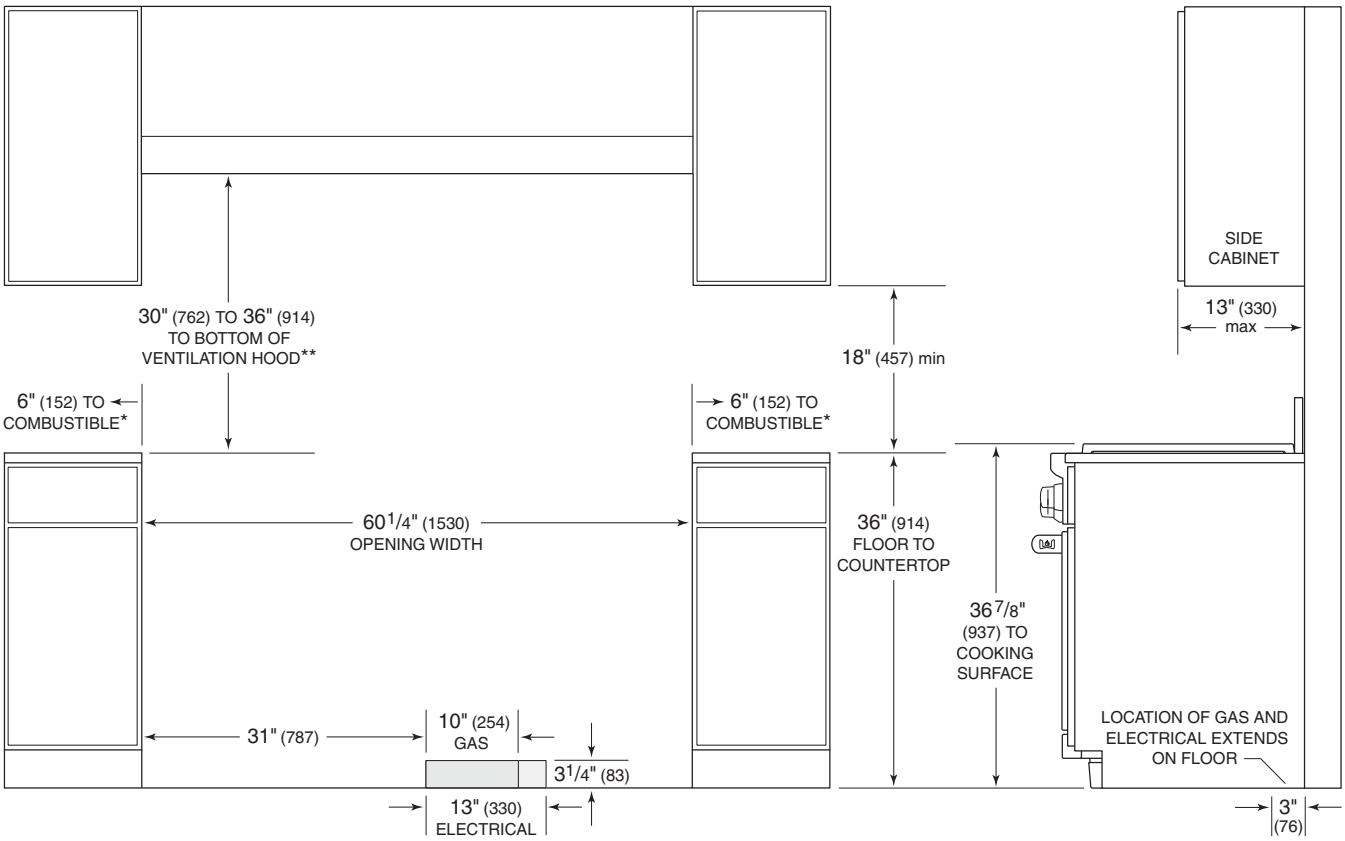
A gas supply line of 3/4" (19) rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the range to the gas supply line.

Wolf dual fuel ranges are designed to operate on natural gas at 5" (12.5 mb) WC pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure is 7" (17.5 mb) WC for natural gas and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC, .5 psi (3.5 kPa).

Wolf natural gas ranges will function up to an altitude of 10,250' (3124 m) without any adjustment. LP gas ranges will function up to 8,600' (2621 m) without adjustment. If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

60" (1527) Dual Fuel Range

INSTALLATION



**Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.*
***36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.*

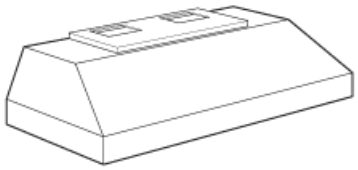
NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

Pro Hood Liners

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

Whether you prefer French country or modernist, the Wolf Pro Hood Liners allow you to incorporate superior ventilation within your kitchen design. All you have to do is decide what it will look like. Sometimes referred to as power packs, these liners bring all of the controls, lighting and convenience of our Pro ventilation line for those applications with a custom exterior treatment.



Model Options

MODEL OPTIONS

PL342212

PL402212

PL462212

PL522212

PL582212

Features

Technical Features

TECHNICAL FEATURES

Shipping Weight (lbs): 39-65

Electrical Requirements: 115 V AC, 60 Hz, 15-amp circuit

Other Features

OTHER FEATURES

Two and five year residential warranty-exclusions apply, see warranty terms

Design Features

DESIGN FEATURES

Stainless steel enclosed liner with seamed construction

Recessed easy-access controls

Infinite-speed blower control

Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

Halogen lighting with two settings

Removable, dishwasher-safe, restaurant-grade stainless steel baffle filters

Pro hood liners are recommended for use with all Wolf cooking appliances.

Frequently Asked Questions - Planning

- How much do Sub-Zero/Wolf products cost?
- Where can I purchase Sub-Zero and Wolf products?
- Where can I find Sub-Zero/Wolf product specifications?

Options & Accessories

ACCESSORIES

Internal, in-line and remote blowers

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Follow us on

Pro Ventilation Hoods. Professional heritage shines through in Wolf professional-style ventilation. Exteriors are heavy-duty, welded stainless steel, so finely hand-finished that they appear seamless. Pro wall-mount and island hoods are available in a variety of widths. Stainless steel baffle filters and halogen lighting extend the professional look and back it up with pro-level performance. All pro ventilation hoods are crafted of stainless steel. A hood liner is also available for custom applications.

KEY FEATURES

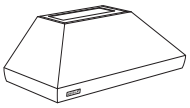
- Internal, in-line or remote blower options.
- Recessed easy-access controls.
- Infinite-speed ventilator control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Easy-to-clean stainless steel baffle filters.
- Heat lamp receptacles on 27" (686) deep models (bulbs not included).

PRO HOODS

Low-Profile
WALL HOOD

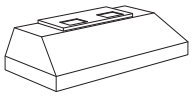
24" (610) Deep
WALL HOOD

27" (686) Deep
WALL HOOD



Wall Chimney
WALL HOOD

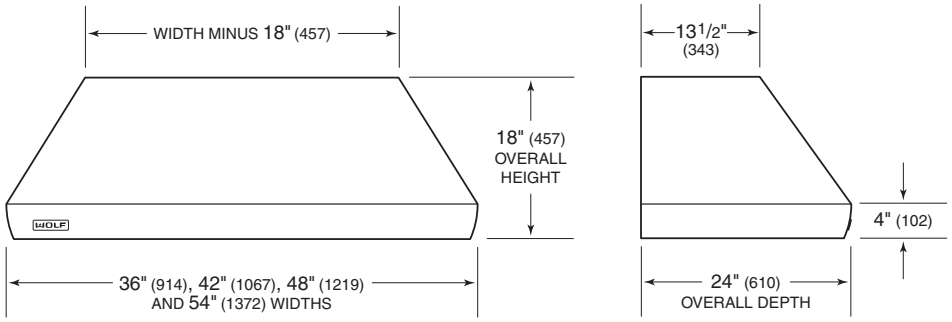
Island Hood



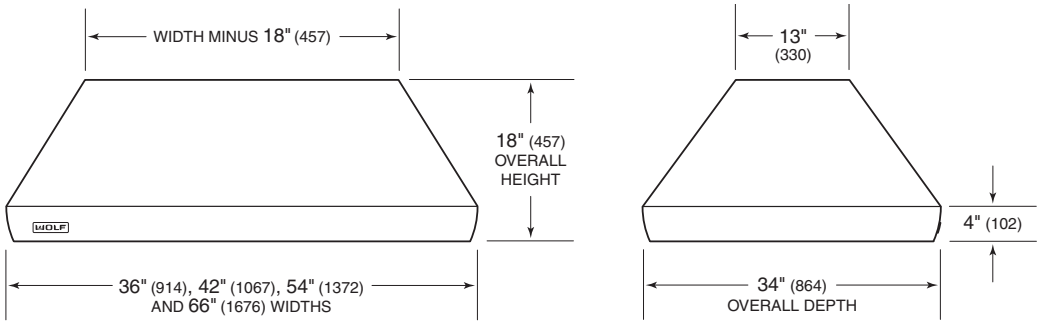
Hood Liner

Pro Hoods

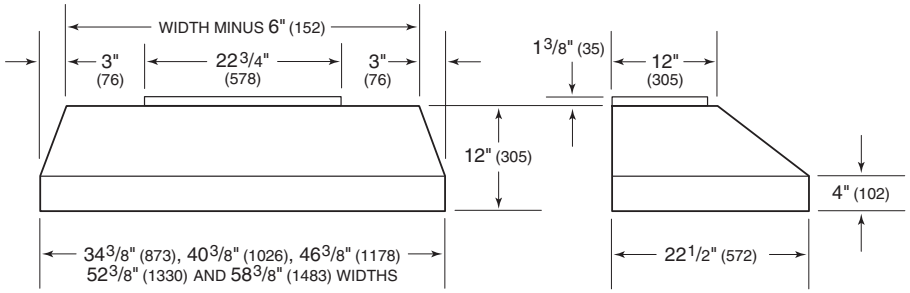
WALL CHIMNEY HOODS



ISLAND HOODS



HOOD LINERS



Planning Information

Pro ventilation hoods and liners are recommended for use with all Wolf cooking appliances. Wall hoods should be at least as wide as the cooking surface, and island hoods should be larger than the cooking surface by 3" (76) on each side.

IMPORTANT NOTE: For optimal performance in wall hood applications, a pro 27" (686) deep wall hood is recommended for use with ranges and rangetops that contain a charbroiler or griddle.

All pro ventilation hoods and liners are shipped without the blower assembly. Internal, in-line and remote blowers are available through your authorized Wolf dealer. The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 109–110.

Pro hoods have a 10" (254) round duct. Low-profile hoods have an adjustable discharge. All other pro hoods are vertical discharge. For the 24" (610) and 27" (686) deep wall hoods, a horizontal discharge kit is available through your authorized Wolf dealer.

Consult a qualified HVAC professional for specific installation and ducting applications.

Optional stainless steel duct covers in a variety of heights are available for all pro wall and island hoods through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

ELECTRICAL REQUIREMENTS

Wolf pro ventilation hoods and liners require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker.

RECIRCULATING INSTALLATION

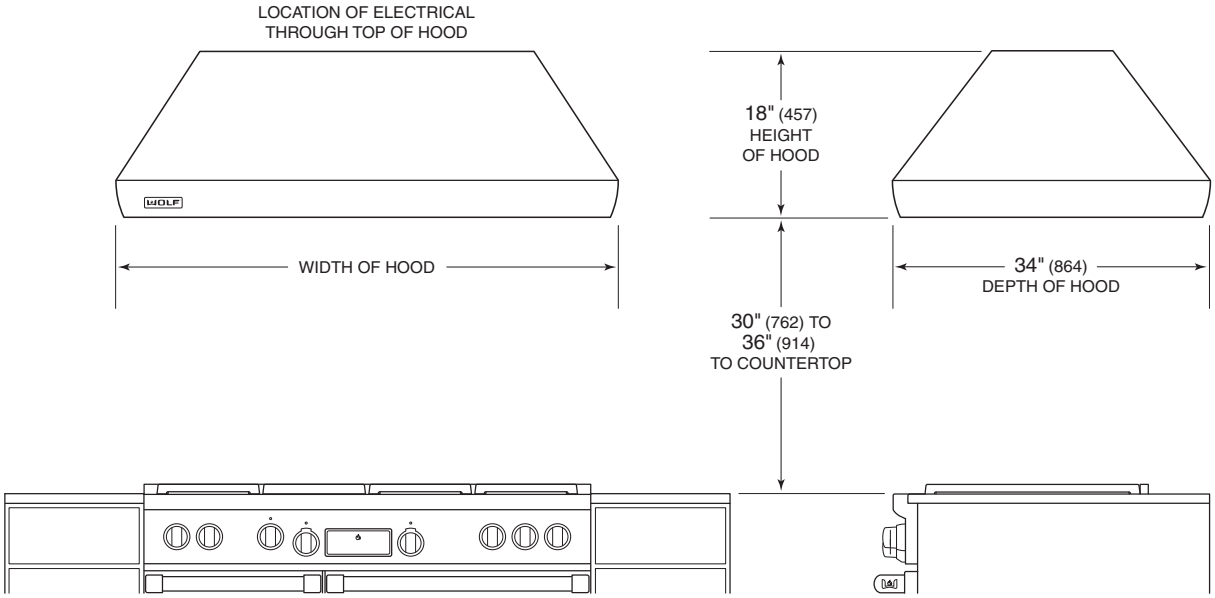
Low-profile, 24" (610) and 27" (686) deep wall hoods with an internal blower (600 CFM or less), 30" (762) and 36" (914) widths only, can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. A recirculation kit available through your authorized Wolf dealer is required.

CUSTOM HOOD APPLICATIONS

Wolf pro hood liners are for use in custom hood applications. The decorative hood can be created out of wood, plaster, tile or metal. The shape of the hood is not critical. The hood and liner must fit together at the bottom edge in both width and depth. The height of the liner does not have to match the height of the decorative hood.

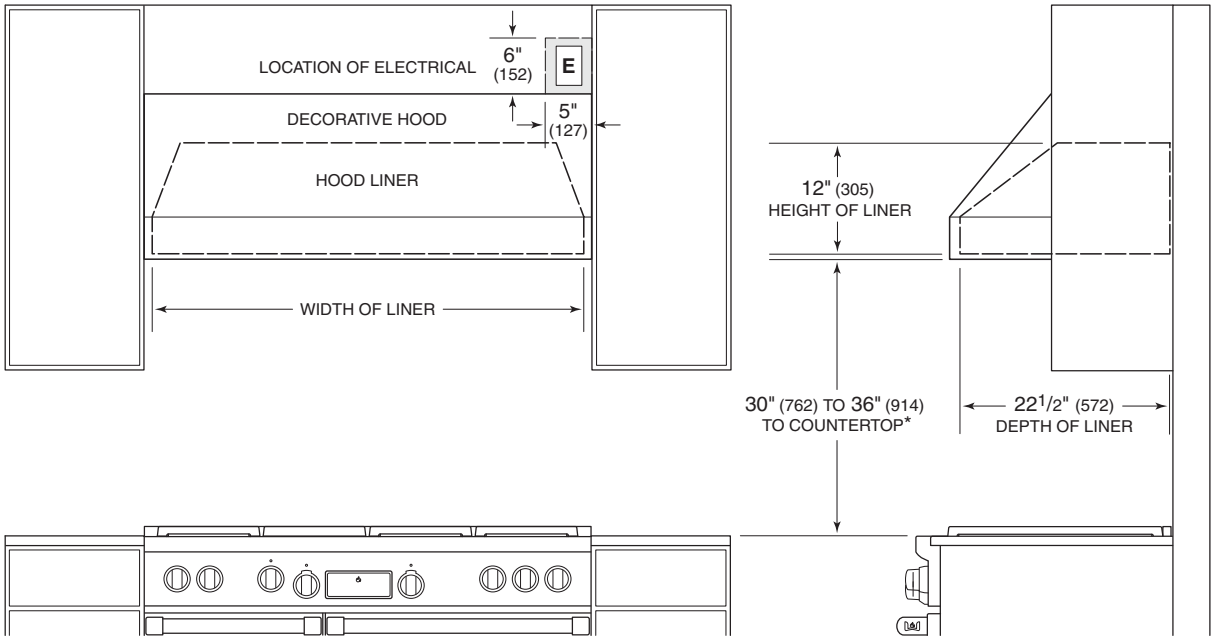
Island Hood

INSTALLATION



Hood Liner

INSTALLATION

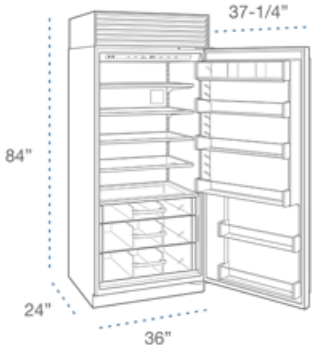


BI-36R All Refrigerator

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | HANDLE OPTIONS | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

Newly redesigned, the Sub-Zero BI-36R all refrigerator is for you. The 23.3 cubic-foot interior is easy to organize with adjustable glass shelves, door shelves and other compartments. Keep food fresher longer with the new air purification system that scrubs the air of bacteria, mold, and viruses.



Model Options

MODEL OPTIONS

BI-36R/S - Classic Stainless

BI-36R/O - Overlay

ENERGY STAR

Features

Technical Features

TECHNICAL FEATURES

Meets strict Department of energy requirements – uses less energy than a 100-watt light bulb

Annual Energy Usage: 404 kWh/$43 (Based on 10.65 cents per kilowatt hour)

UL approved for US and Canada

Flip-up grille allows unit to be completely built in and serviced from the front

UL approved for US and Canada

Star-K Kosher certified as Sabbath and holiday-compliant

ENERGY STAR

Kosher Certified

Design Features

DESIGN FEATURES

All refrigerator

Framed, overlay, flush inset and classic stainless steel design options

Air purification system

Evenly-distributed bright interior lighting

Adjustable, spill-proof glass shelves

Crisper and deli drawers form a special low-temperature zone

Model BI-36R/S is Energy Star qualified

Informational freshness cards inside unit

Other Features

OTHER FEATURES

Two, five and twelve-year residential warranty - exclusions apply - see warranty terms

Frequently Asked Questions - Planning

- How much do Sub-Zero/Wolf products cost?
- Where can I purchase Sub-Zero and Wolf products?
- Where can I find Sub-Zero/Wolf product specifications?
- What is standard grille height that arrives with a built in product?
- Can the door on my Sub-Zero stop at 90 degrees?
- What is the difference between overlay and flush inset?
- What is the temperature range of a Sub-Zero?

BUY ACCESSORIES

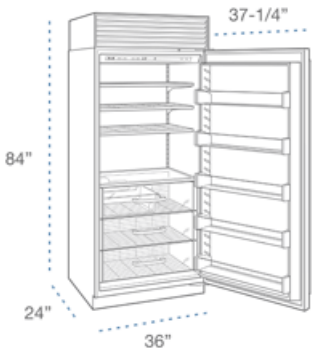
Sub-Zero Air Purification Cartridge

BI-36F All Freezer

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | HANDLE OPTIONS | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

Newly redesigned, our largest capacity freezer, the Sub-Zero BI-36F all freezer offers a cavernous 22.8 cubic feet that you can organize with the three adjustable wire shelves and five adjustable door shelves.



Model Options

MODEL OPTIONS

BI-36F/S - Classic Stainless

BI-36F/O - Overlay

ENERGY STAR

Features

Technical Features

TECHNICAL FEATURES

Meets strict Department of energy requirements – uses less energy than a 100-watt light bulb

Annual Energy Usage: 735 kWh/$78 (Based on 10.65 cents per kilowatt hour)

UL approved for US and Canada

Flip-up grille allows unit to be completely built in and serviced from the front

UL approved for US and Canada

Star-K Kosher certified as Sabbath and holiday-compliant

ENERGY STAR

Kosher Certified

Design Features

DESIGN FEATURES

All freezer

Framed, overlay, flush inset and classic stainless steel design options

Flush inset design installation option allows unit to sit flush with surrounding cabinetry

Water filtration system

Evenly-distributed bright interior lighting

Adjustable wire shelves

Energy Star qualified

Max ice feature produces ice 40% faster for a 24-hour period

Other Features

OTHER FEATURES

Automatic ice maker

Two, five and twelve-year residential warranty - exclusions apply - see warranty terms

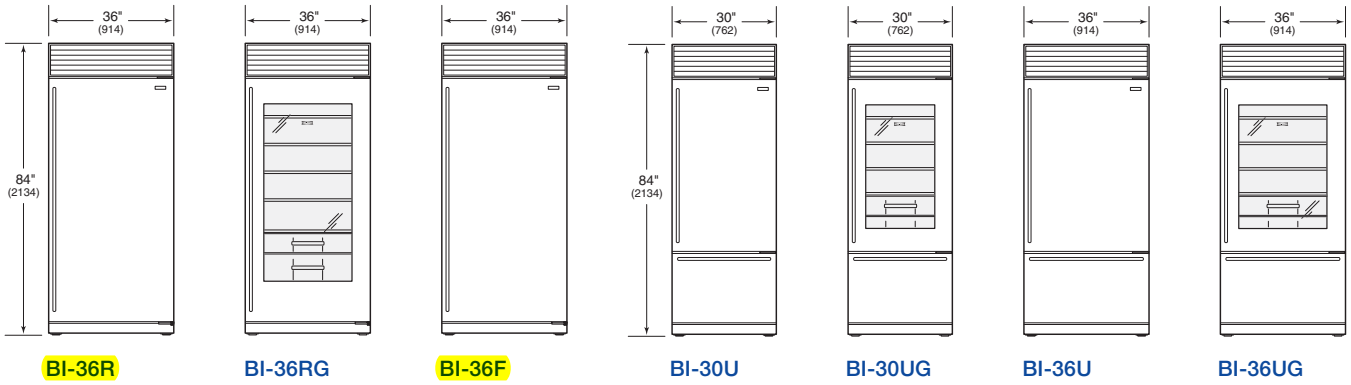
Frequently Asked Questions - Planning

- How much do Sub-Zero/Wolf products cost?
- Where can I purchase Sub-Zero and Wolf products?
- Where can I find Sub-Zero/Wolf product specifications?
- What is standard grille height that arrives with a built in product?
- Can the door on my Sub-Zero stop at 90 degrees?
- What is the difference between overlay and flush inset?
- What is the temperature range of a Sub-Zero?

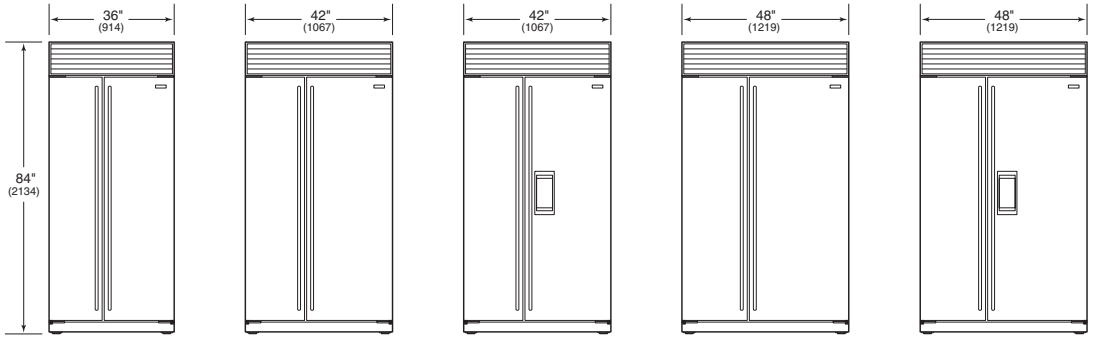
BUY ACCESSORIES

Built-In Refrigeration. For the built-in line, Sub-Zero designers and engineers took a fresh look at everything, inside and out. Exterior refinements include redesigned grilles and lower-profile hinges. Inside, new technology in food preservation makes the built-in line nothing short of revolutionary.

BUILT-IN MODELS



BI-36R | BI-36RG | BI-36F | BI-30U | BI-30UG | BI-36U | BI-36UG



BI-36S | BI-42S | BI-42SD | BI-48S | BI-48SD

KEY FEATURES

- Four distinct design approaches: framed, overlay, flush inset and stainless steel.
- Handle options coordinate with handles of Wolf cooking products.
- Dual refrigeration; two compressors preserve food's goodness in two sealed compartments.
- Energy efficient; many models are ENERGY STAR® qualified.
- Advanced water filtration and air purification systems.
- Crisper and deli drawers form a lower-temperature zone for produce and meats.
- Flip-up grille provides easy access for quick routine maintenance.
- All models are Star-K certified.

Built-In Models

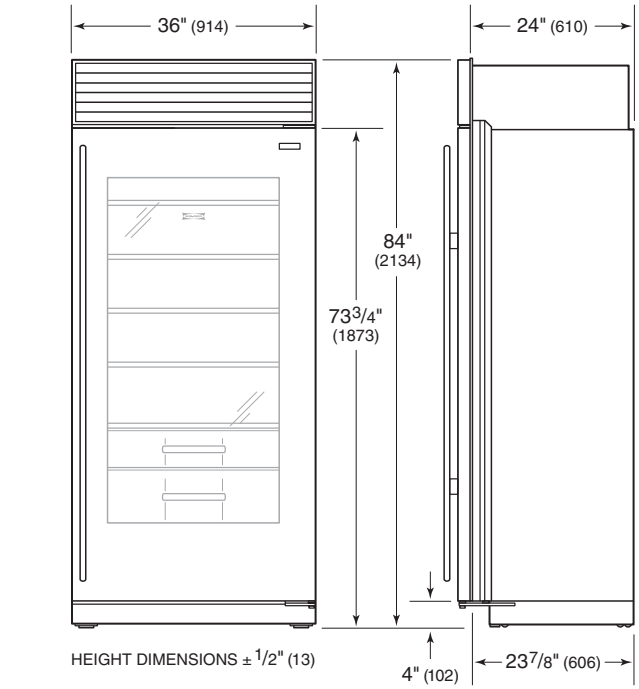
SPECIFICATIONS

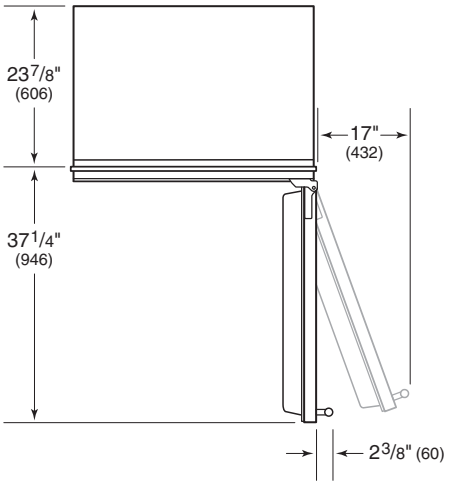
Interior Capacity	R cu ft (L)	F cu ft (L)
ALL REFRIGERATOR / ALL FREEZER MODELS		
BI-36R	23.4 (663)	
BI-36RG	23.2 (657)	
BI-36F		22.8 (646)
OVER-AND-UNDER MODELS		
BI-30U	13.0 (368)	4.1 (116)
BI-30UG	13.0 (368)	4.1 (116)
BI-36U	16.2 (459)	5.3 (150)
BI-36UG	16.1 (456)	5.3 (150)
SIDE-BY-SIDE MODELS		
BI-36S	12.2 (346)	8.0 (227)
BI-42S	16.1 (456)	8.0 (227)
BI-42SD	16.0 (453)	8.1 (230)
BI-48S	18.8 (532)	9.5 (269)
BI-48SD	18.7 (530)	9.7 (265)

Shipping Weight	lbs (kg)
ALL REFRIGERATOR / ALL FREEZER MODELS	
BI-36R	420 (191)
BI-36RG	430 (195)
BI-36F	406 (184)
OVER-AND-UNDER MODELS	
BI-30U	462 (210)
BI-30UG	476 (216)
BI-36U	515 (234)
BI-36UG	529 (240)
SIDE-BY-SIDE MODELS	
BI-36S	538 (244)
BI-42S	582 (264)
BI-42SD	608 (276)
BI-48S	630 (286)
BI-48SD	656 (298)

All Refrigerator / All Freezer Models

OVERALL DIMENSIONS



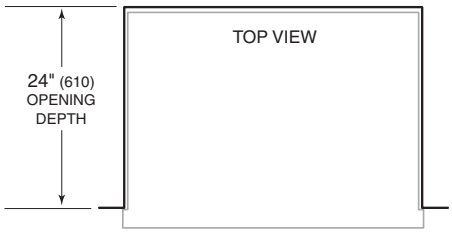


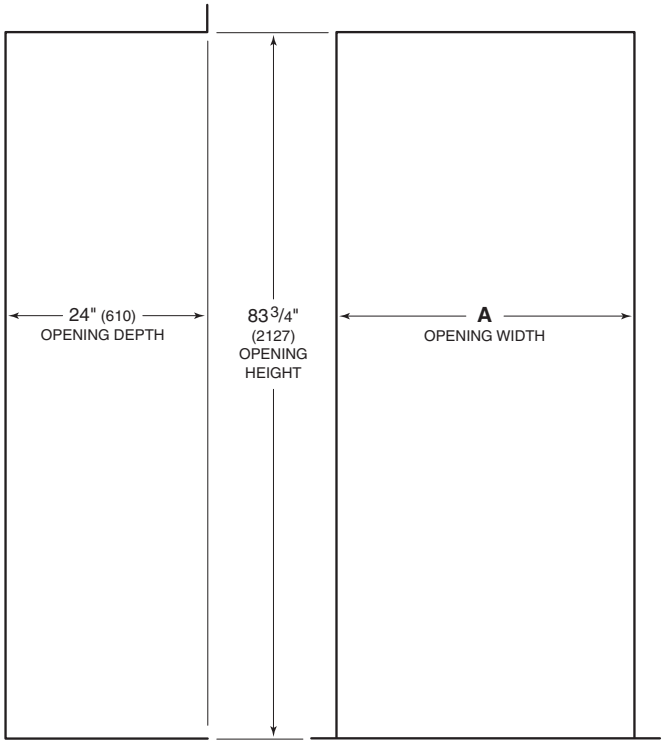
MODELS BI-36R, BI-36RG AND BI-36F

Shipping weights and overall dimensions are based on stainless steel models. For flush inset applications, add 1/2" (13) to door clearance dimensions.

Built-In Models

STANDARD INSTALLATION





IMPORTANT NOTE: If an 83" (2108) grille height is specified, the opening height must be decreased by 7/8" (22). If an 88" (2235) grille height is specified, the opening height increases by 4" (102).

If two units are installed side by side, refer to pages 30–31 for dual standard installations.

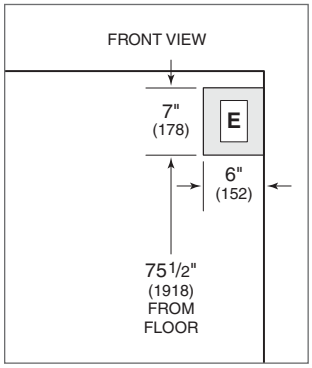
Opening Width	A
BI-36R, BI-36RG and BI-36F	35 1/2" (902)
BI-30U and BI-30UG	29 1/2" (746)
BI-36U and BI-36UG	35 1/2" (902)
BI-36S	35 1/2" (902)
BI-42S and BI-42SD	41 1/2" (1054)
BI-48S and BI-48SD	47 1/2" (1206)

Planning Information

ELECTRICAL REQUIREMENTS

For all built-in models, the electrical supply should be located within the shaded area shown in the illustration. Follow the National Electrical Code and local codes and ordinances when installing the receptacle. A separate circuit servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Electrical Requirements	
Power Supply	115 V AC, 60 Hz
Circuit Breaker	15 amp
Receptacle	3-prong grounding-type



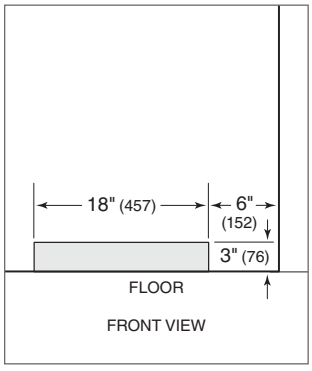
Location of electrical supply.

PLUMBING REQUIREMENTS

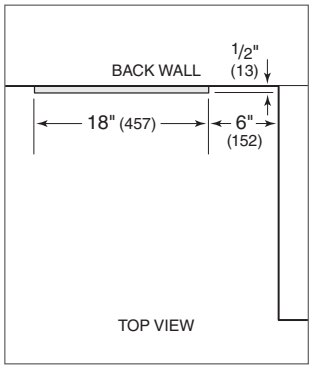
All built-in models with an automatic ice maker have a water filtration system. The water supply line should be located within the shaded area shown in the illustrations. The water supply line should be connected to the house supply with an easily accessible shut-off valve between the supply and the unit. Do not use self-piercing valves. A saddle valve kit is available through your authorized Sub-Zero dealer. The water line must not interfere with installation of the anti-tip brackets.

IMPORTANT NOTE: A reverse osmosis system can be used provided there is constant water pressure of 35 psi (2.4 bar) to 120 psi (8.3 bar) supplied to the unit at all times. In this application, the water filtration system must be set to bypass mode. This is achieved by removing the water filter cartridge. Refer to the built-in installation guide packed with the unit for detailed instructions.

Plumbing Requirements	
Water Supply Line	1/4" OD copper line
Water Pressure	35–120 psi (2.4–8.3 bar)
Excess Water Line for Connection	36" (914)



Location of water supply—rear.



Location of water supply—bottom.

Overlay Panels

The illustrations provide a cross section view of the three-panel assembly, showing placement of the trim and a rear view of the three-panel assembly with critical dimensions, standard for all built-in models.

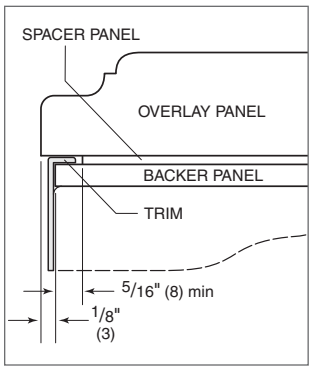
Overlay grille panels for the panel grille match the design of the overlay door panels. Dimensions for the grille panel are listed in the overlay panel specifications on the following pages.

IMPORTANT NOTE: On glass door models, the edges of the overlay, spacer and backer panels of the window cut-out will need to be finished, as they will be exposed.

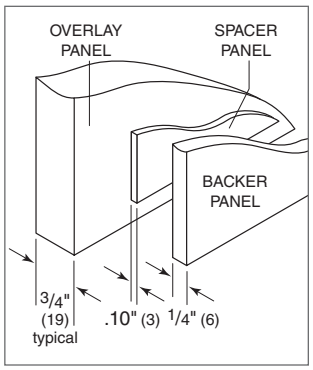
IMPORTANT NOTE: When installing two units in a side-by-side application, refer to pages 30–31 for dual standard installations. Be aware that rough opening dimensions are different for this application.

⚠ CAUTION

Do not exceed overlay panel dimensions, as this could cause damage to panels and the Sub-Zero unit.

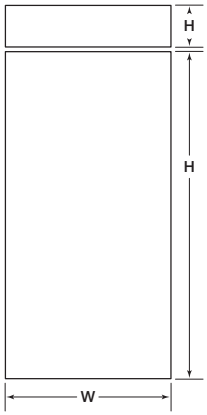


Panel assembly cross section.

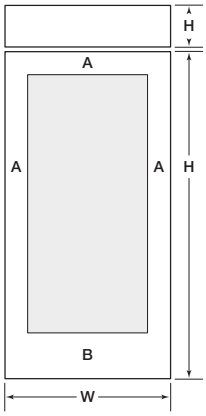


Panel assembly rear view.

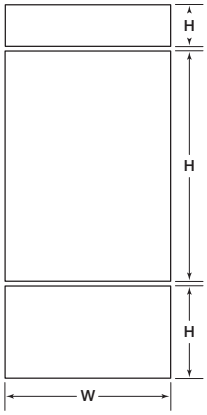
Overlay Panels



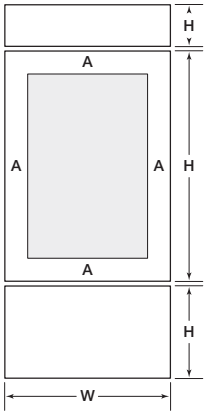
BI-36R / BI-36F



BI-36RG



BI-30U / BI-36U



BI-30UG / BI-36UG

Models BI-36R, BI-36RG and BI-36F		
REFRIGERATOR / FREEZER	**W**	**H**
Overlay Panel	36" (914)	69 3/4" (1772)
Spacer Panel	35 1/8" (892)	68 15/16" (1751)
Backer Panel	35 3/4" (908)	69 9/16" (1767)
GRILLE	**W**	**H**
Overlay Panel	36" (914)	9 1/4" (235)*
Spacer Panel	35 1/8" (892)	8 5/16" (211)
Backer Panel	35 3/4" (908)	8 15/16" (227)
BI-36RG	**W**	**H**
Window Cut-Out	25 1/2" (648)	54 1/8" (1375)
	A	**B**
Cut-Out Location	5 1/4" (133)	10 3/8" (264)

Models BI-30U and BI-30UG		
REFRIGERATOR	**W**	**H**
Overlay Panel	30" (762)	50 1/8" (1273)
Spacer Panel	29 1/8" (740)	49 5/16" (1253)
Backer Panel	29 3/4" (756)	49 15/16" (1268)
FREEZER	**W**	**H**
Overlay Panel	30" (762)	19" (483)
Spacer Panel	29 1/8" (740)	18 1/16" (459)
Backer Panel	29 3/4" (756)	18 11/16" (475)
GRILLE	**W**	**H**
Overlay Panel	30" (762)	9 1/4" (235)*
Spacer Panel	29 1/8" (740)	8 5/16" (211)
Backer Panel	29 3/4" (756)	8 15/16" (227)
BI-30UG	**W**	**H**
Window Cut-Out	19 1/2" (495)	39 5/8" (1006)
		A
Cut-Out Location		5 1/4" (133)

Models BI-36U and BI-36UG		
REFRIGERATOR	**W**	**H**
Overlay Panel	36" (914)	50 1/8" (1273)
Spacer Panel	35 1/8" (892)	49 5/16" (1253)
Backer Panel	35 3/4" (908)	49 15/16" (1268)
FREEZER	**W**	**H**
Overlay Panel	36" (914)	19" (483)
Spacer Panel	35 1/8" (892)	18 1/16" (459)
Backer Panel	35 3/4" (908)	18 11/16" (475)
GRILLE	**W**	**H**
Overlay Panel	36" (914)	9 1/4" (235)*
Spacer Panel	35 1/8" (892)	8 5/16" (211)
Backer Panel	35 3/4" (908)	8 15/16" (227)
BI-36UG	**W**	**H**
Window Cut-Out	25 1/2" (648)	39 5/8" (1006)
		A
Cut-Out Location		5 1/4" (133)

*Panel height may be increased by 1/2" (13) to hide upper main frame. For more information, refer to the built-in panel configurator at subzero.com/trade/panels.

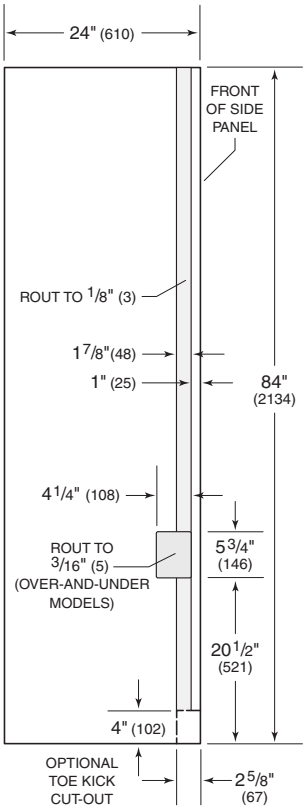
Grille panel dimensions listed are for a standard 84" (2134) finished height. For an 83" (2108) finished height, subtract 1" (25) from grille panel height dimensions. For an 88" (2235) finished height, add 4" (102) to height dimensions. An 83" (2108) or 88" (2235) panel grille must be ordered to accept an 83" (2108) or 88" (2235) custom panel.

Side Panels

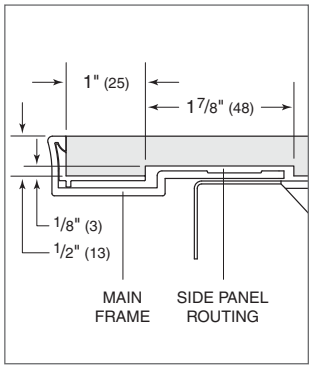
Side panels can be used with every design application. When planning for side panels with the installation of a built-in model, you need to be aware of the space configuration to achieve a pleasing fit. Depending on the exact panel you are using with your unit, the height of the panel may vary.

IMPORTANT NOTE: The use of side panels may change the width of your rough opening.

The side panel will need to be a minimum of 24" (610) deep and 1/2" (13) thick. Refer to the illustrations below for side panel dimensions. Routing will be necessary so that the side panel fits flush against the side of the unit.



Side panel dimensions.



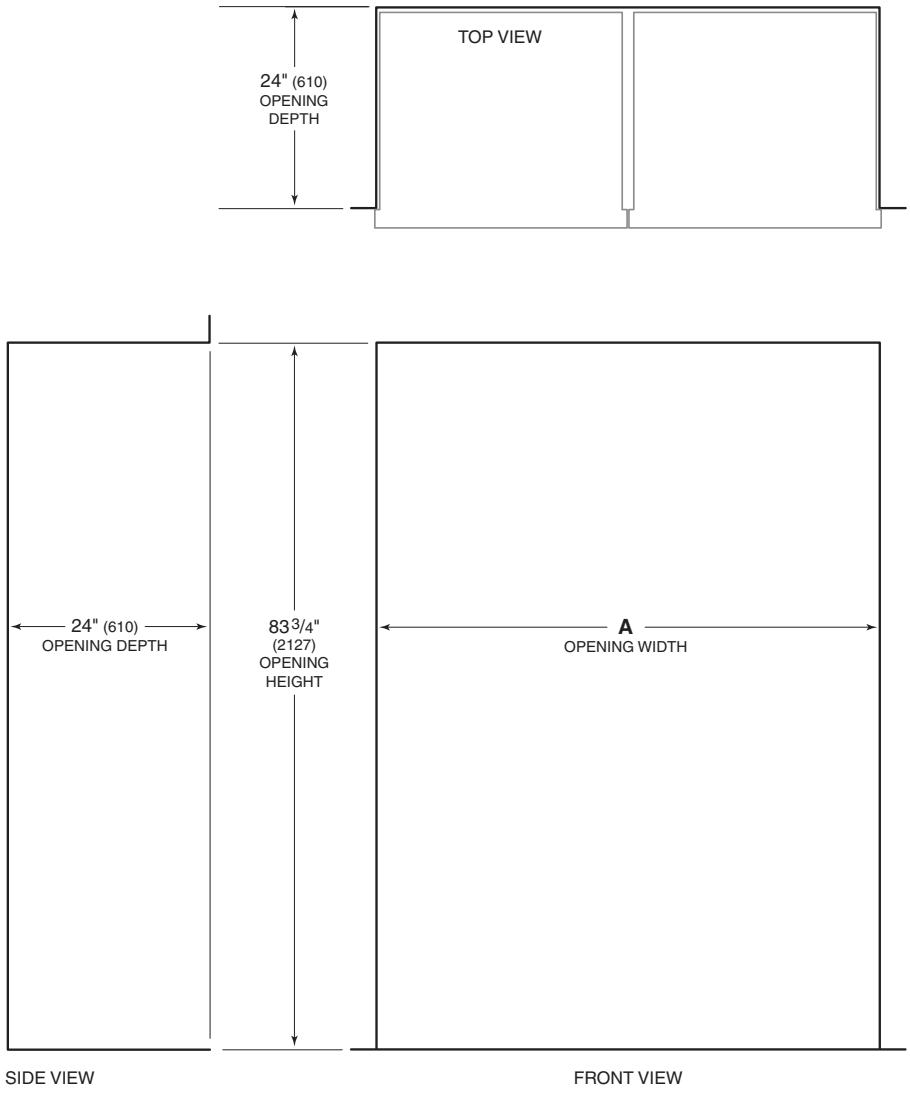
Routing detail.

IMPORTANT NOTE: If you have a model BI-30U, BI-30UG, BI-36U or BI-36UG, extra routing will be necessary to prevent the panel from hitting the refrigerator lower hinge plate.

When installing a built-in unit with a custom side panel, an accessory kit is required. Stainless steel and white enamel side panels are also available through your authorized Sub-Zero dealer.

Dual Installation

STANDARD INSTALLATION



Opening Widths	A
Two 30" (762) Models	59 3/4" (1518)
30" (762) and 36" (914) Models	65 3/4" (1670)
Two 36" (914) Models	71 3/4" (1822)

IMPORTANT NOTE: A dual installation kit will be required for this installation.

Dual Installation Kit

INSTALLATION WITH DUAL WIDE GRILLE

This kit will replace the existing grilles that ship with the units and span the entire width of both units. The kit includes a 1/4" (6) center trim strip (required for proper installation of the dual wide grille), heater, dual kickplate and mounting hardware. Dual wide grilles are available for all built-in models and design applications. The overlay dual installation kit with grille will accept overlay and dual flush inset panels. For dual wide grille panel dimensions, refer to the panel specifications below for your design application. Grille panel dimensions listed are for a standard 84" (2134) finished height.

Dual Wide Grille—Overlay		
TWO 30" (762) MODELS	**W**	**H**
Overlay Panel	60 1/4" (1530)	9 1/4" (235)
Spacer Panel	59 3/8" (1508)	8 5/16" (211)
Backer Panel	60" (1524)	8 15/16" (227)
30" (762) AND 36" (914) MODELS	**W**	**H**
Overlay Panel	66 1/4" (1683)	9 1/4" (235)
Spacer Panel	65 3/8" (1661)	8 5/16" (211)
Backer Panel	66" (1676)	8 15/16" (227)
TWO 36" (914) MODELS	**W**	**H**
Overlay Panel	72 1/4" (1835)	9 1/4" (235)
Spacer Panel	71 3/8" (1813)	8 5/16" (211)
Backer Panel	72" (1829)	8 15/16" (227)

Dual Wide Grille—Flush Inset		
TWO 30" (762) MODELS	**W**	**H**
Flush Inset Panel	61 1/4" (1556)	9 1/4" (235)
Spacer Panel	59 3/8" (1508)	8 5/16" (211)
Backer Panel	60" (1524)	8 15/16" (227)
30" (762) AND 36" (914) MODELS	**W**	**H**
Flush Inset Panel	67 1/4" (1708)	9 1/4" (235)
Spacer Panel	65 3/8" (1661)	8 5/16" (211)
Backer Panel	66" (1676)	8 15/16" (227)
TWO 36" (914) MODELS	**W**	**H**
Flush Inset Panel	73 1/4" (1861)	9 1/4" (235)
Spacer Panel	71 3/8" (1813)	8 5/16" (211)
Backer Panel	72" (1829)	8 15/16" (227)

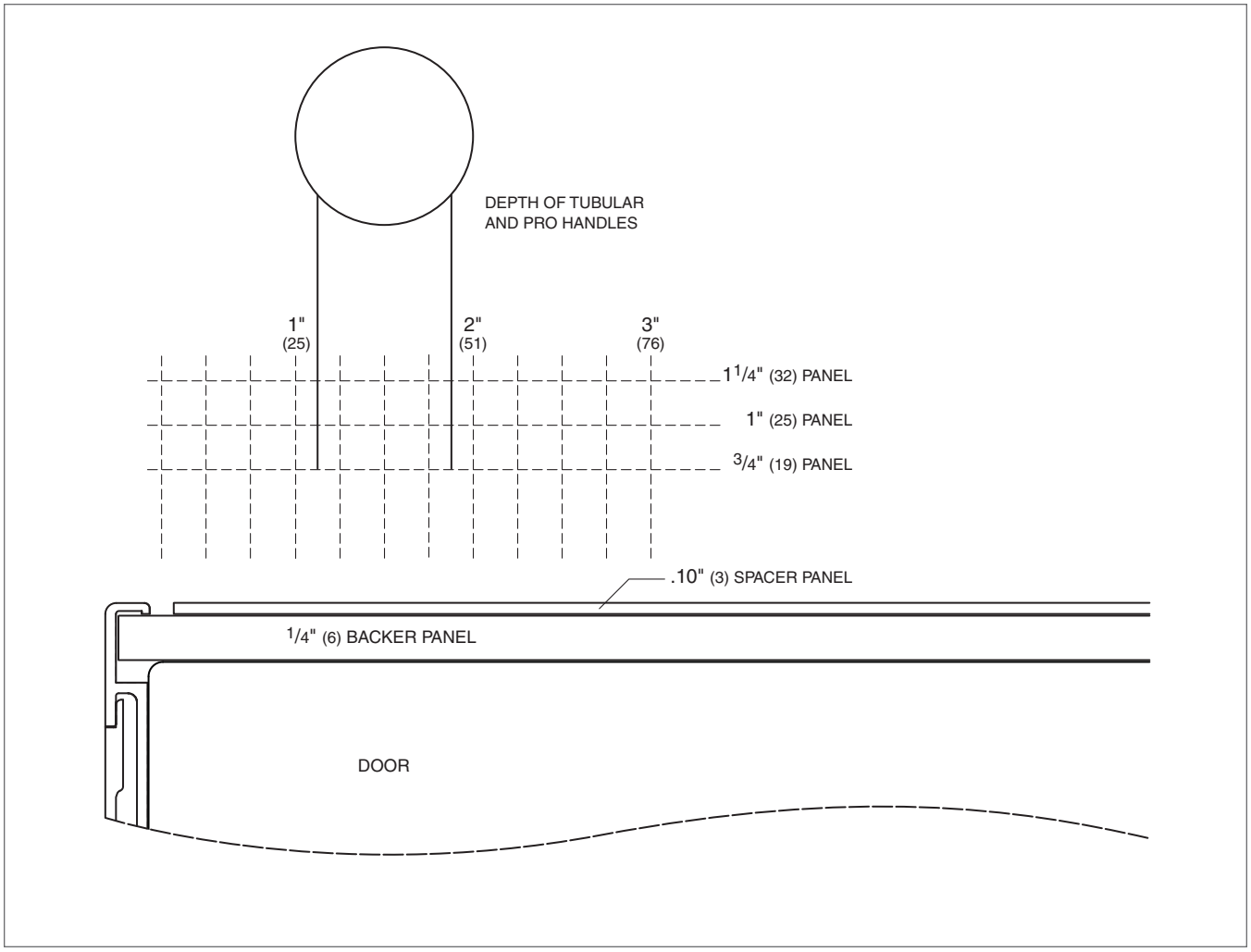
INSTALLATION WITH INDIVIDUAL GRILLES

This kit is available for those who choose to utilize the individual grilles that ship with each unit. The kit includes a 1/4" (6) filler strip (which fills the reveal between the units and grilles), heater and mounting hardware. This dual installation kit is not required if a custom filler strip is used. The filler strip should be a minimum of 2" (51) wide. Refer to the full-scale template on page 42 for more information.

Overlay Panel Thickness

FULL-SCALE TEMPLATE

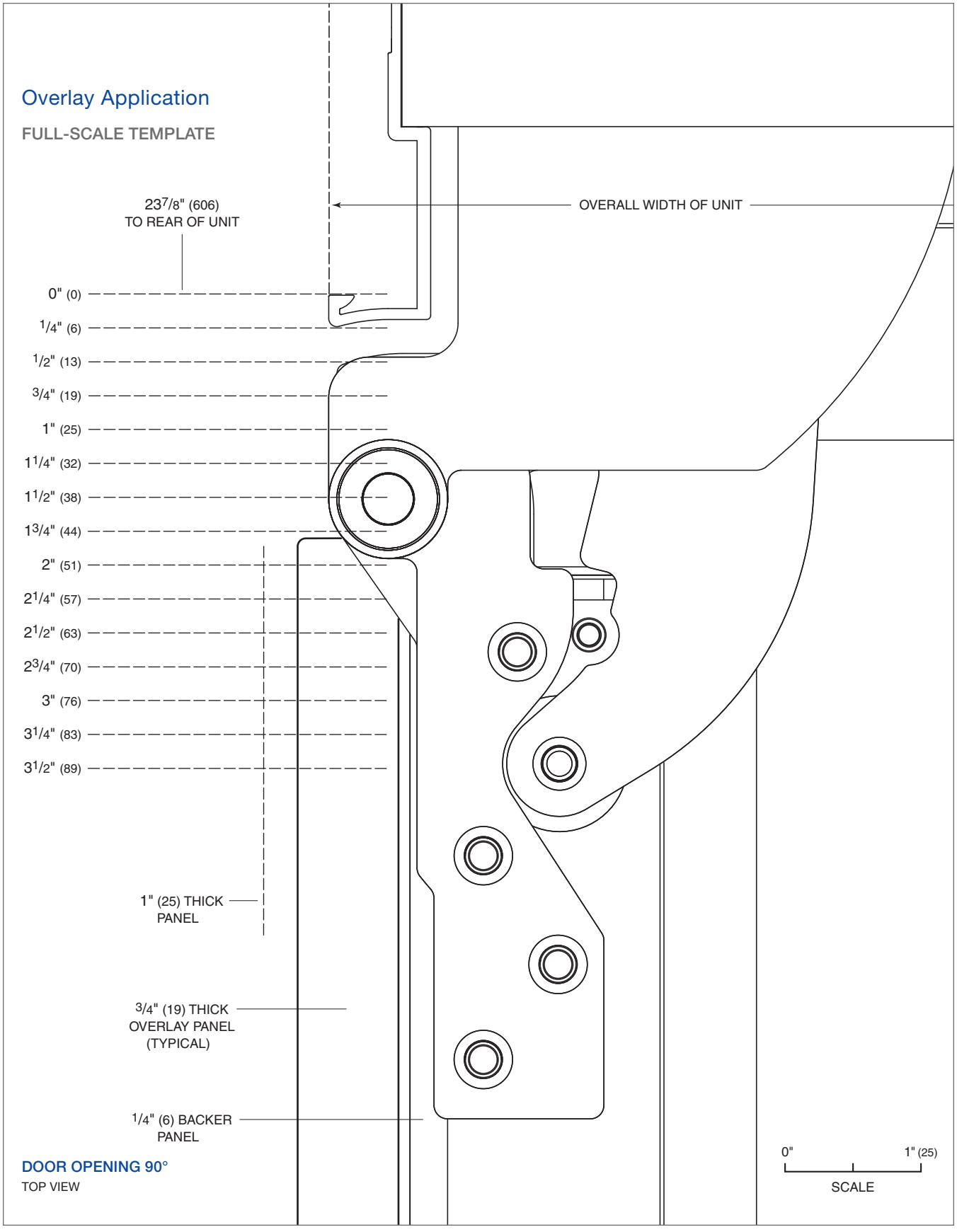
Overlay and flush inset panels must be a minimum of 5/8" (16) thick to support mounting the handle. Panel thickness does not include backer and spacer panel. Mount handle close to the opening edge of the door.



PANEL THICKNESS
OVERLAY AND FLUSH INSET APPLICATIONS

Overlay Application

FULL-SCALE TEMPLATE



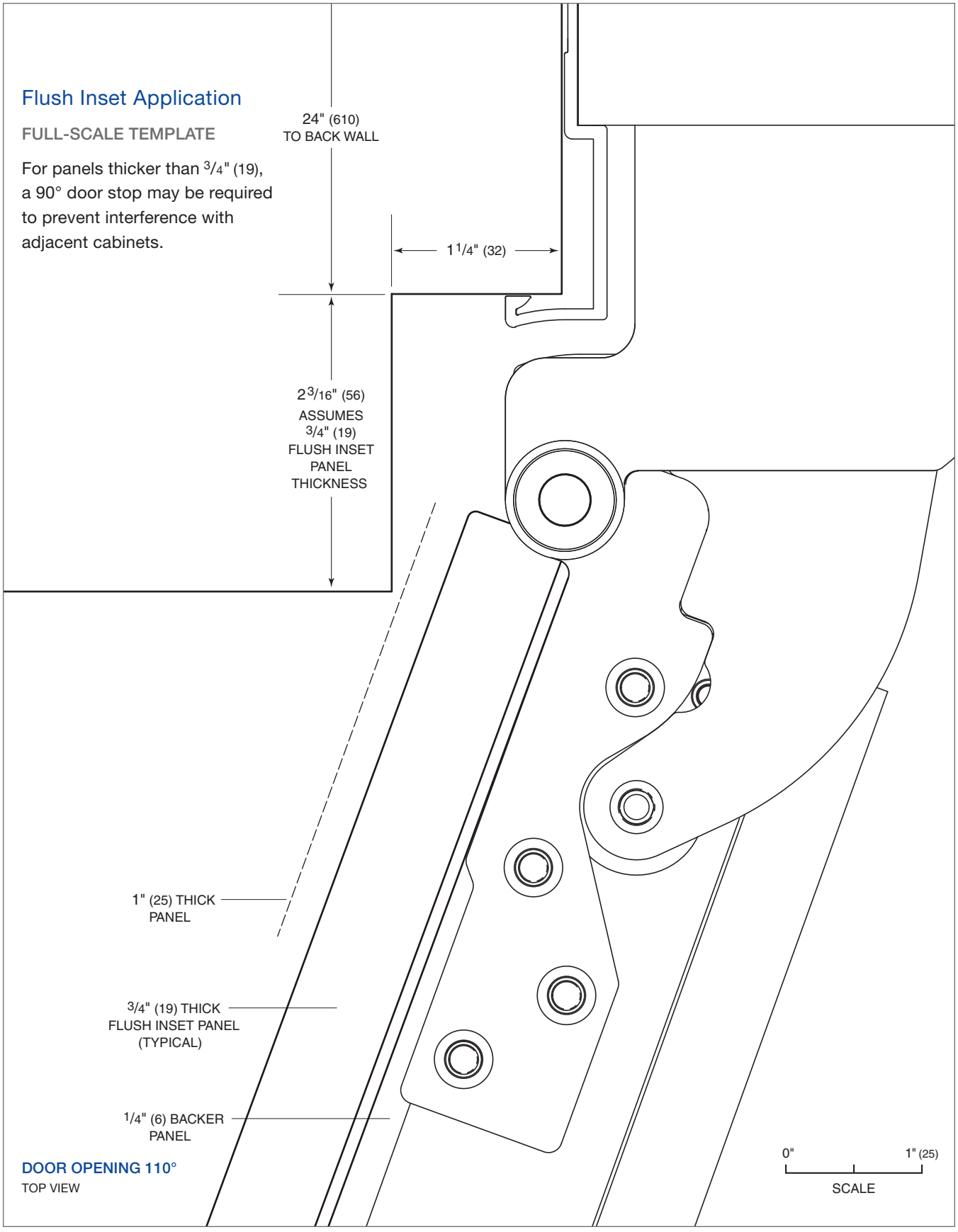
DOOR OPENING 90°

TOP VIEW

Flush Inset Application

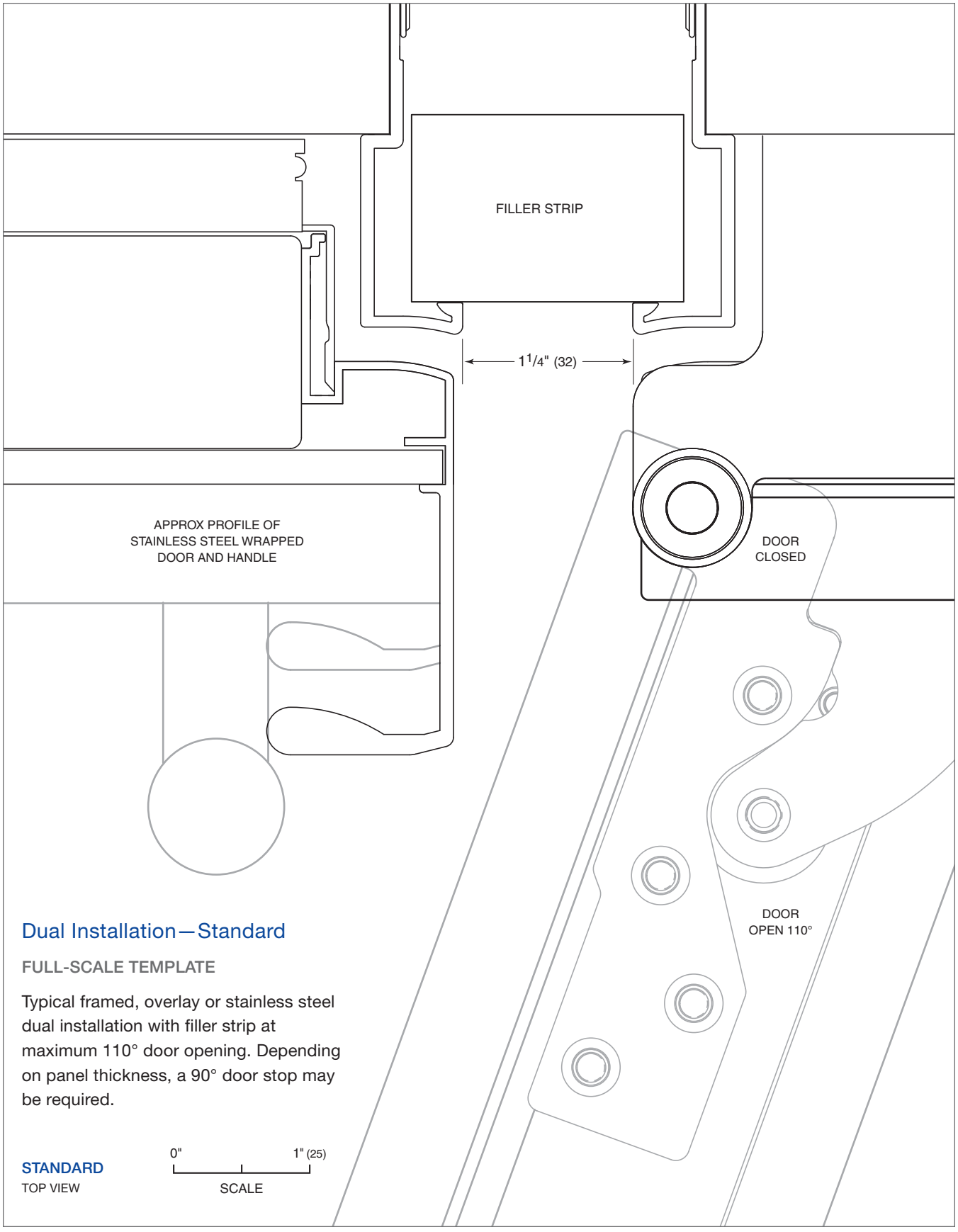
FULL-SCALE TEMPLATE

For panels thicker than 3/4" (19), a 90° door stop may be required to prevent interference with adjacent cabinets.



DOOR OPENING 110°

TOP VIEW



Dual Installation—Standard

FULL-SCALE TEMPLATE

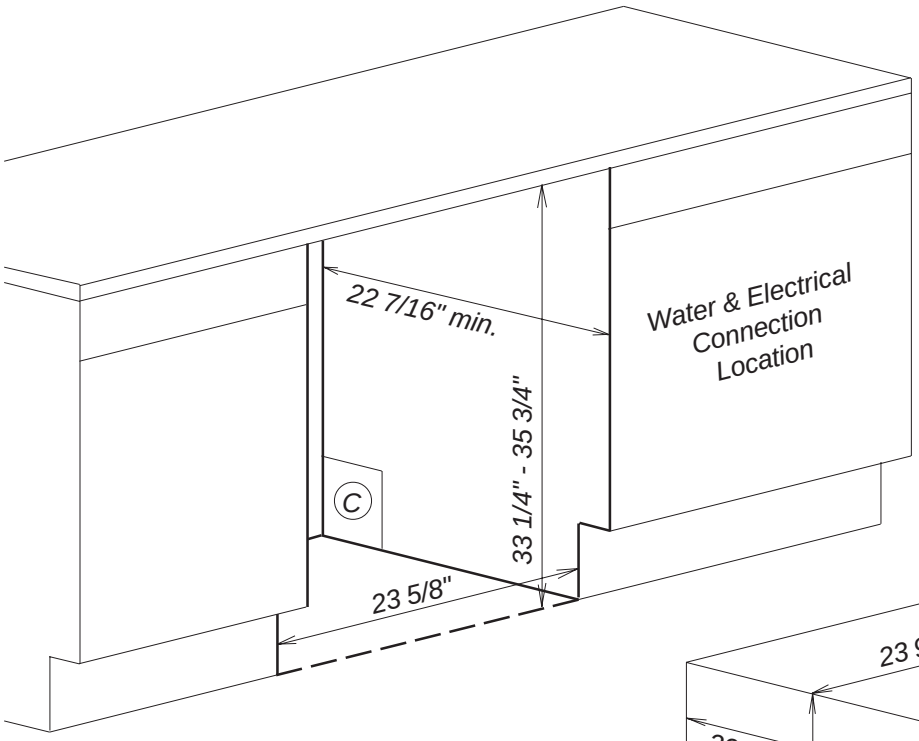
Typical framed, overlay or stainless steel dual installation with filler strip at maximum 110° door opening. Depending on panel thickness, a 90° door stop may be required.

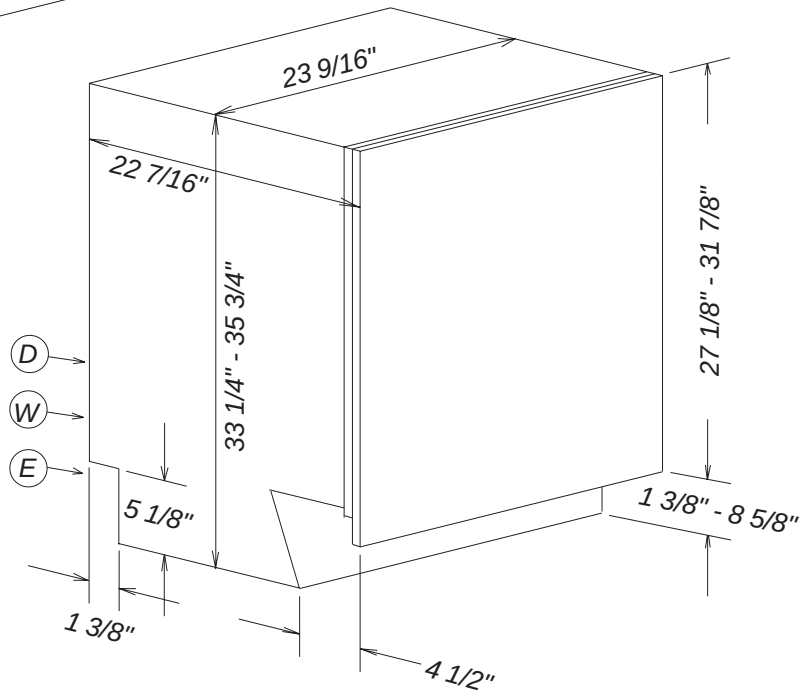
STANDARD
TOP VIEW

0" 1" (25)
SCALE

(G2472SCVI)

Product and Cut-out Dimensions
G2000 Series Dishwashers
Fully Integrated Models





Location Codes
C - Cutout (2 1/4" x 4") for water, drain and electric pass-through. Adjust according to water and drain location.
D - 5 foot flexible drain hose connects lower center rear.
E - 5 foot - 120 Volt - 15 Amp 3-wire molded plug power supply connects lower left rear.
W - 5 foot "Double Waterproof" flexible water intake hose connects lower center rear.
Notes
• All installations must be done in accordance with local codes

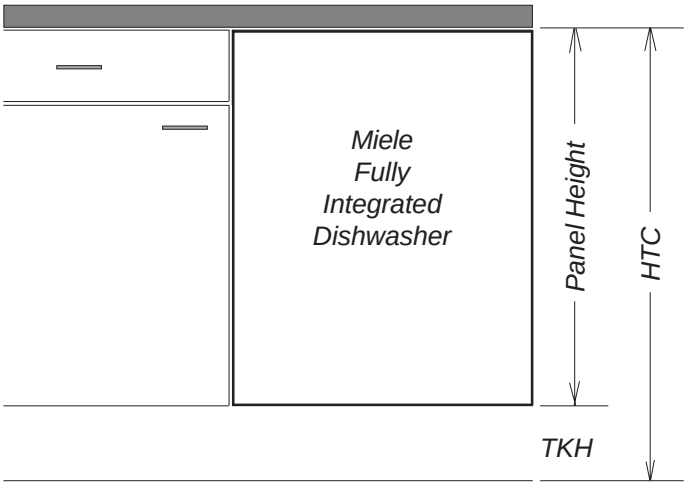
NOTE: Drawing is not to scale.
SPECIFICATION SHEETS 010106

Front Panel Information
G2000 Fully Integrated Models

Custom Panel Installations

Some Miele dishwashers do not come equipped with a front panel*. These dishwashers are designed to accept a custom door panel supplied by the cabinet maker. Miele has a unique panel integration system which allows the dishwasher to align with the surrounding cabinets.*

Panel size is determined in the following manner:



Width: *23 7/16" in all cases*

Thickness: *3/4" in all cases*

Height: *Determined using the following calculation:*

Panel Height = HTC - TKH

HTC *= Height to the underside of countertop*
TKH *= Toe-kick height*

Note: *Control panel is along the top edge of the unit. It is not visible when the unit is closed.*
*A handle **MUST** be located on the front panel in order to open the unit*

Maximum panel height*:* *31 7/8"*
Minimum panel height*:* *27 3/16"*

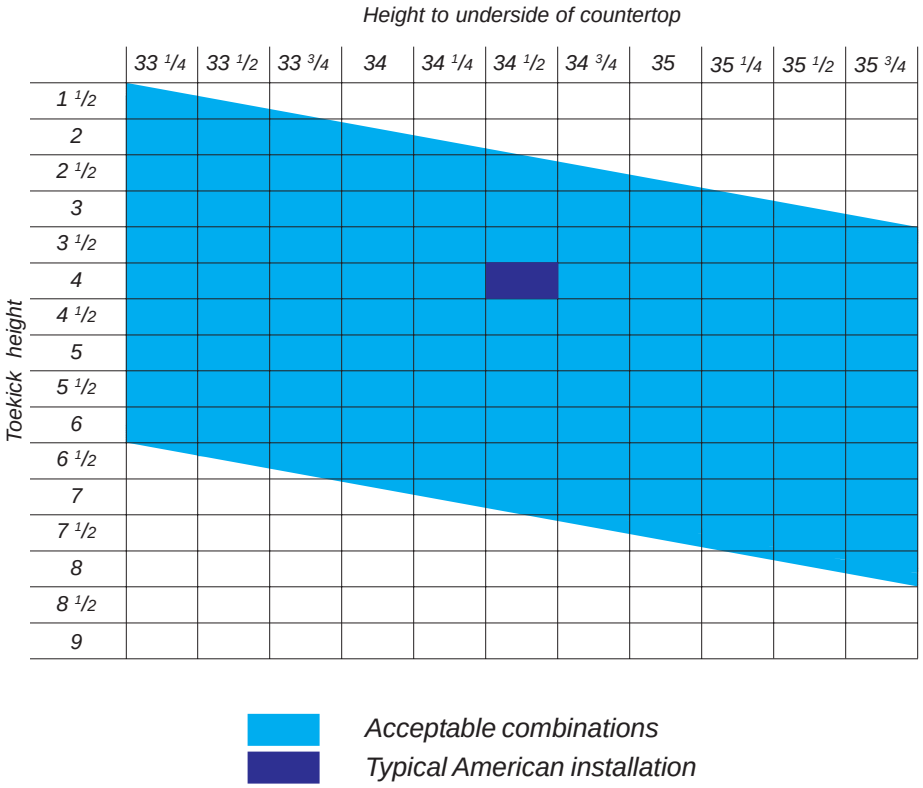
Maximum panel weight*:* *21 Pounds*

GFVi Installations

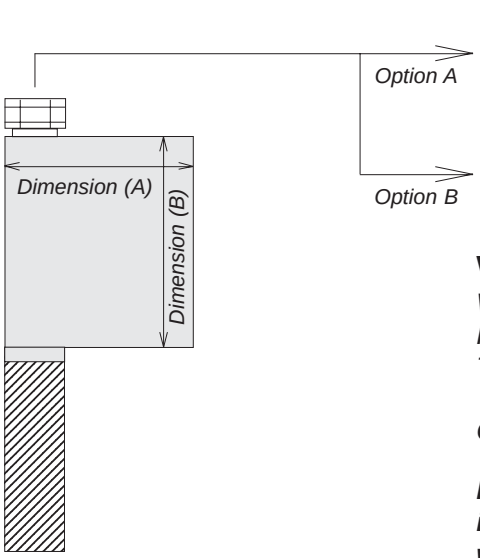
Miele offers pre-fabricated stainless steel panels for all fully integrated units. These panels are designed for various toe-kick heights and offer a choice of handle options.

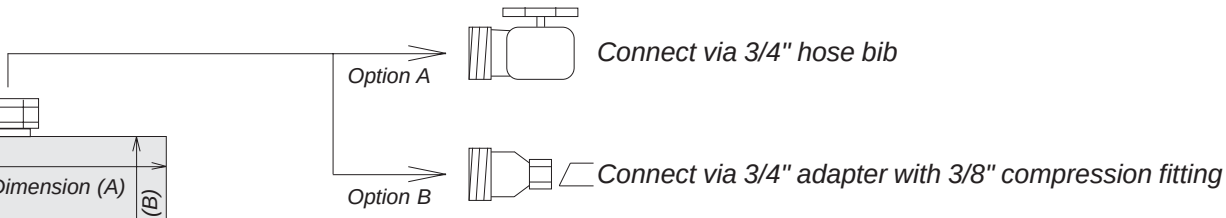
NOTE: Drawing is not to scale.

Installation Information
G2000 Dishwashers



Water Connection





Waterproof System Box Dimensions

Width (A): *3 1/4"*
Height (B): *3 1/2"*
Thickness: *1 3/4"*

Cutout: *2 1/4" x 4"*

NOTE: Waterproof system box should ONLY be installed in a vertical manner to prevent build-up of water within box and possible leakage.

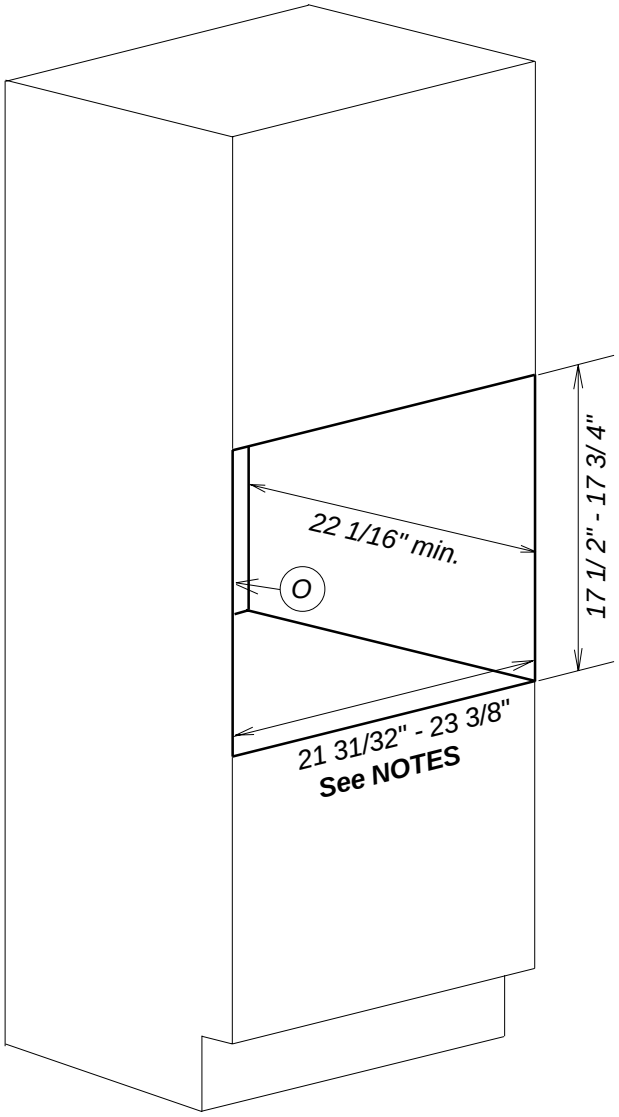
Waterproof System

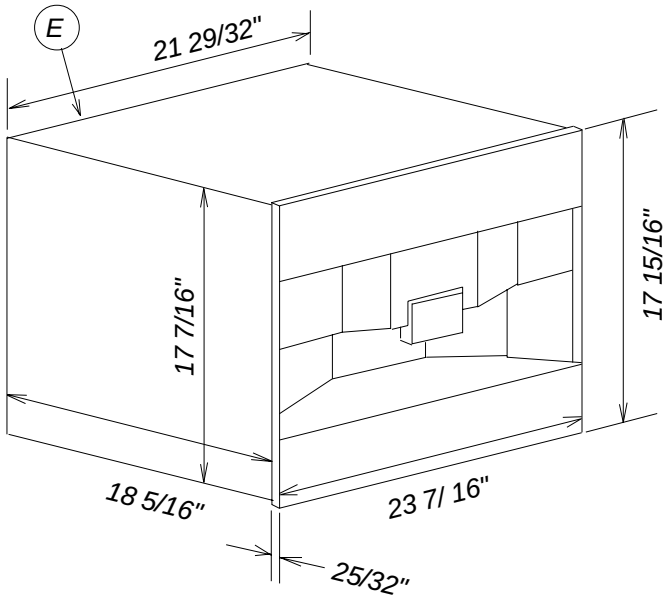
Temperature: *110° - 130° F*
Pressure: *4.5 - 145 PSI*
Drain hose: *7/8" ID - 5 feet long*

NOTE: Drawing is not to scale.

(CVA4062SS)

Product and Cut-out Dimensions
Built-in Coffee System
CVA4062





Location Codes	
E -	*5 foot - 120 Volt - 15 Amp 3-wire molded plug connects left upper rear.*
O -	*Standard NEMA 5-15 outlet. Location must be accessible.*

Notes

- *Width with optional EBA Trim Kits:*
  EBA5470MC 26" - 26 1/4"
  EBA5476MC 28 3/8" - 28 1/2"
- *All installations must be done in accordance with local codes.*

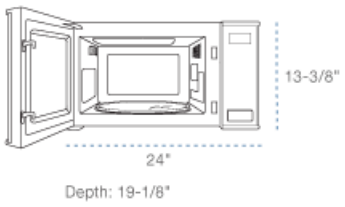
NOTE: Drawing is not to scale.
SPECIFICATION SHEETS 081110 OJS

Microwave

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

What sort of microwave oven can you expect from a cooking company? This is the only microwave that deserves the Wolf name. It's fast – 1200 watts on high. Roomy – a full 2.0 cu. ft. (56 L) and it is a true cooking instrument with a vast range of advanced features including sensor cooking controlled from an interactive display.



Model Options

MODEL OPTIONS

MW24

Features

Technical Features

TECHNICAL FEATURES

Shipping Weight: 50 lbs

Overall Width with Trim: 29 7/8"

Overall Height with Trim: 18 1/4"

Removable 16" turntable and turntable support

Other Features

OTHER FEATURES

Multi-language—English, French and Spanish

Menu label and recipe guide

Safety door latches—oven will not operate unless the door is securely closed

Design Features

DESIGN FEATURES

Built-in or free-standing microwave oven with 2.0 cu ft capacity and 1200 watts of power

Classic stainless steel trim finish

Sensor cooking

Easy-to-operate control panel and programmable power options

Interactive display—99 minutes, 99 seconds

Warming feature

Oven light comes on when oven is operating or door is open

Tight door seals with one-touch door open pad

Frequently Asked Questions - Planning

- Where can I purchase Sub-Zero and Wolf products?
- How much do Sub-Zero/Wolf products cost?
- Where can I find Sub-Zero/Wolf product specifications?
- What sets the Wolf microwave apart from other microwaves?
- What is sensor cooking?
- What accessories are available for my Wolf microwave?
- What kind of electrical lines do I need to install this microwave?

Options & Accessories

ACCESSORIES

27" and 30" Stainless Steel Trim Options

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Follow us on

Microwave Ovens. As true cooking instruments, Wolf microwave ovens have features that make fast meals better meals. Wolf offers both a roomy, powerful standard microwave and a convection model that can microwave, broil and cook in three convection modes. Stainless steel trim kits are available through your authorized Wolf dealer to match L series and E series ovens. Drawer microwave models can be conveniently located undercounter, in a corner or below a Wolf E series oven. They are designed to match the trim style of E series ovens and can be installed in a standard or flush inset application.

MODEL MWD30-2U/S

KEY FEATURES

- Large-capacity interior.
- Built-in or freestanding option for design versatility (except drawer models).
- Sensor cooking to monitor and adjust settings.
- Warming feature for gentle heating.

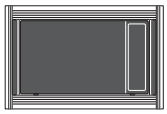
DRAWER MICROWAVES

MWD24-2U/S
24" (610) UNFRAMED

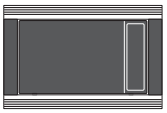
MWD30-2U/S
30" (762) UNFRAMED

MWD30-2F/S
30" (762) FRAMED

CONVECTION MICROWAVE



MWC24
L SERIES TRIM



MWC24
E SERIES TRIM

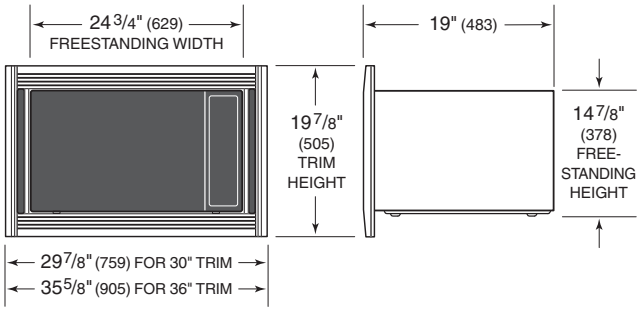
STANDARD MICROWAVE

MW24
L SERIES TRIM

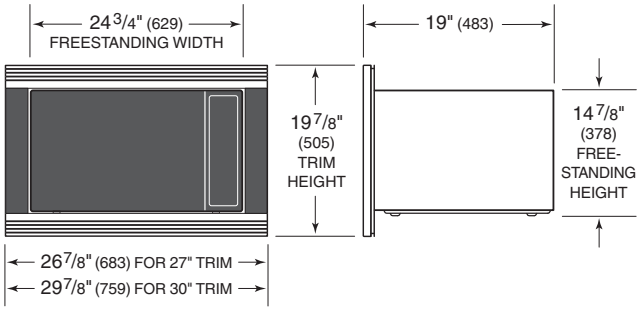
MW24
E SERIES TRIM

Convection Microwave

L SERIES TRIM

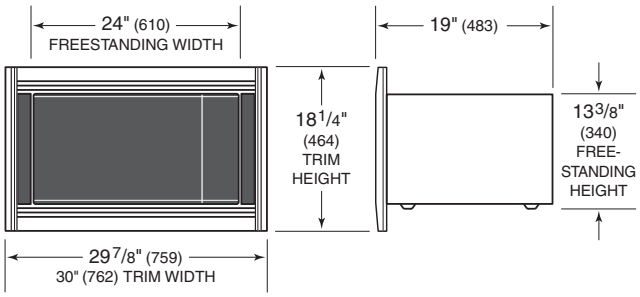


E SERIES TRIM

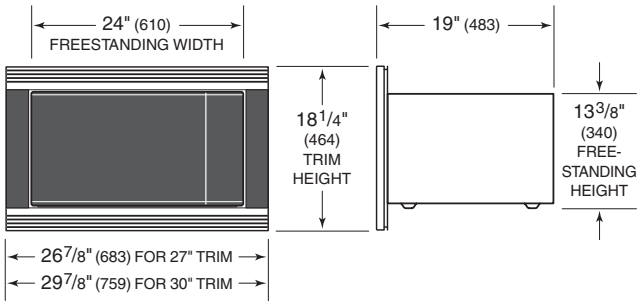


Standard Microwave

L SERIES TRIM



E SERIES TRIM



Planning Information

Wolf drawer microwave ovens can be installed in a standard or flush inset application. A flush inset installation requires the microwave to be recessed into the cabinet. Refer to the illustrations on the following pages for minimum cabinet dimensions for your specific installation. The cabinet must be able to support 125 lbs (57 kg).

In standard applications, the drawer microwave trim will overlap stiles and rails and will match the overlaps of E series ovens. Refer to the chart for overlap dimensions.

Wolf convection and standard microwave ovens can be used freestanding or built-in with optional trim kit available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

In a freestanding application, allow 2" (51) of airflow space on the top, rear and both sides. Built-in opening dimensions accommodate air flow space.

In built-in applications, convection and standard microwaves with trim kit will overlap stiles and rails and will match the overlaps of L series and E series ovens. Refer to the chart for overlap dimensions.

Microwave Trim Overlap

DRAWER MICROWAVE	24" MODEL	30" MODELS
Top Overlap	3/8" (10)	3/8" (10)
Bottom Overlap	1/8" (3)	1/8" (3)
Side Overlap	1" (25)	3/4" (19)
27" (686) E SERIES TRIM	**CONVECTION**	**STANDARD**
Top Overlap	1/4" (6)	9/16" (14)
Bottom Overlap	3/4" (19)	11/16" (17)
Side Overlap	13/16" (21)	13/16" (21)
30" (762) L AND E SERIES TRIM	**CONVECTION**	**STANDARD**
Top Overlap	1/4" (6)	7/16" (11)
Bottom Overlap	13/16" (21)	13/16" (21)
Side Overlap	1 3/16" (30)	1 3/16" (30)
36" (914) L SERIES TRIM	**CONVECTION**	**STANDARD**
Top Overlap	3/16" (5)	NA
Bottom Overlap	13/16" (21)	NA
Side Overlap	1 1/4" (32)	NA

Interior Specifications

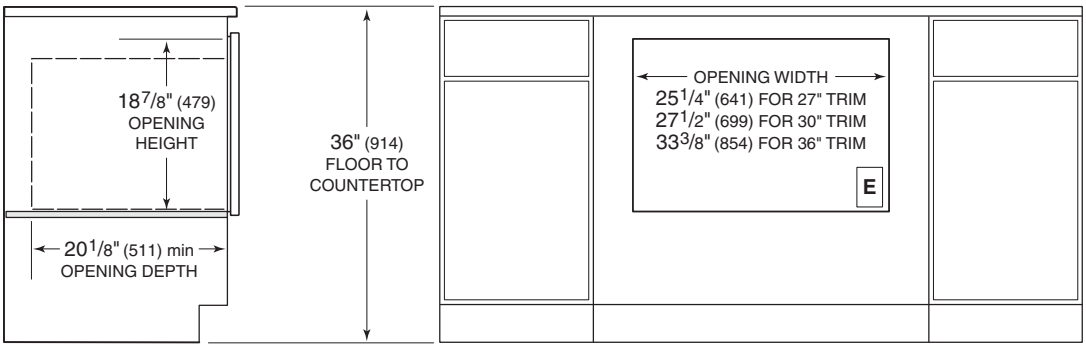
INTERIOR CAPACITY			CU FT (L)
Drawer Microwave			1.0 (28)
Convection Microwave			1.5 (42)
Standard Microwave			2.0 (57)
INTERIOR DIMENSIONS	**W**	**H**	**D**
Drawer Microwave	17 3/8" (441)	5 7/8" (149)	17 1/8" (435)
Convection Microwave	16 1/8" (410)	9 5/8" (244)	16 1/8" (410)
Standard Microwave	17 3/8" (441)	10 1/2" (267)	18 5/8" (473)

ELECTRICAL REQUIREMENTS

Wolf microwave ovens require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker. A grounded 3-prong receptacle should be located within reach of the power cord.

Convection Microwave

BUILT-IN INSTALLATION WITH TRIM

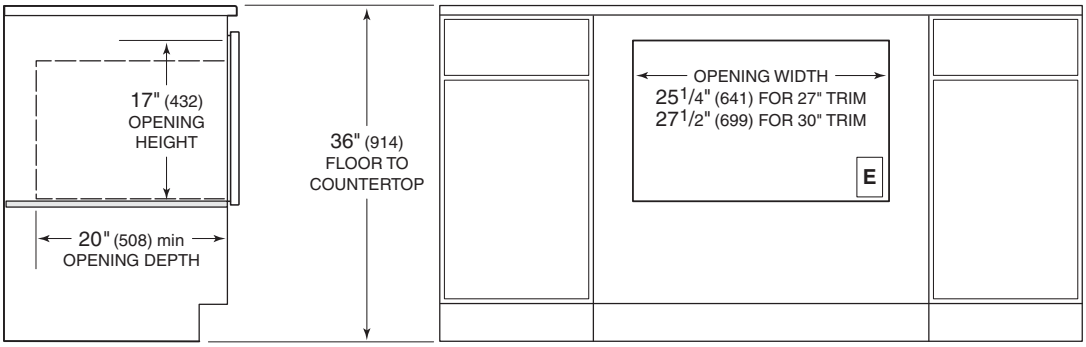


SIDE VIEW FRONT VIEW

Dashed line represents profile of unit.

Standard Microwave

BUILT-IN INSTALLATION WITH TRIM



SIDE VIEW FRONT VIEW

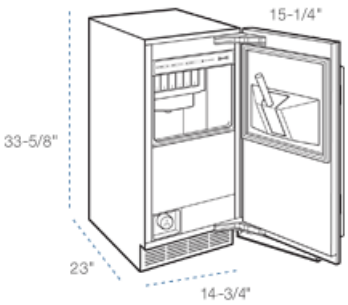
Dashed line represents profile of unit.

UC-15I Ice Maker

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

Sub-Zero undercounter units simplify life at home by bringing refrigeration anywhere it's needed. In the kitchen, a high-volume ice machine is a must for entertaining. The Model UC-15I ice maker has a storage capacity of up to 25 pounds of ice.



Model Options

MODEL OPTIONS

UC-15I(P)

UC-15I(P)O

Features

Design Features

DESIGN FEATURES

Can be fitted with a custom overlay or stainless steel door front panel.

Classic stainless steel door panel with tubular or pro handles available as sales accessories.

24" depth design for a complete integrated look.

Solid core door with gasket and door closer.

Models UC-15I and UC-15IO have a gravity drain, while Models UC-15IP and UC-15IPO have a built-in pump to allow greater installation flexibility.

Automatic ice machine provides high-quality, clear ice.

Ice storage bin capacity of up to 25 lbs.

Automatic defrost.

Reversible door swing.

Front venting with removable kickplate allows unit to be serviced from the front.

UL approved for US and Canada.

Other Features

OTHER FEATURES

LED Bin Light

Delay Start

Clean Cycle

Water Filter

Ice Scoop

Exceptional Warranty

Frequently Asked Questions - Planning

Where can I find Sub-Zero/Wolf product specifications?

Can the door swing be reversed on the UC-15I ice maker?

How much ice will the UC-15I ice maker hold?

BUY ACCESSORIES

Sub-Zero UC-15I Ice Maker Filter

Options & Accessories

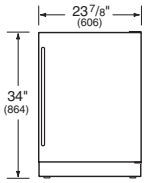
ACCESSORIES

Classic stainless steel door front panels with tubular or pro handles

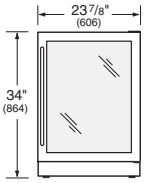
Stainless steel tubular or pro handles

Undercounter Refrigeration. Sub-Zero undercounter refrigeration is a helpful addition to a master suite, bar, home office or media room. In the kitchen, a high-volume ice machine is a must for entertaining. The design flexibility of these compact yet roomy units makes them all the more welcome in any room or outdoor kitchen. They're ready to be fitted with a custom cabinet panel or can be ordered with a stainless steel panel.

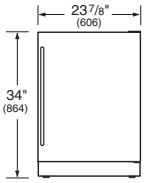
UNDERCOUNTER MODELS



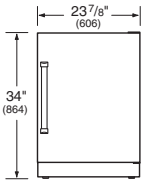
UC-24R



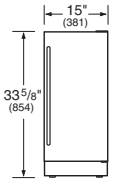
UC-24BG



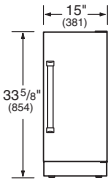
UC-24C(I)



UC-24RO



UC-15I(P)



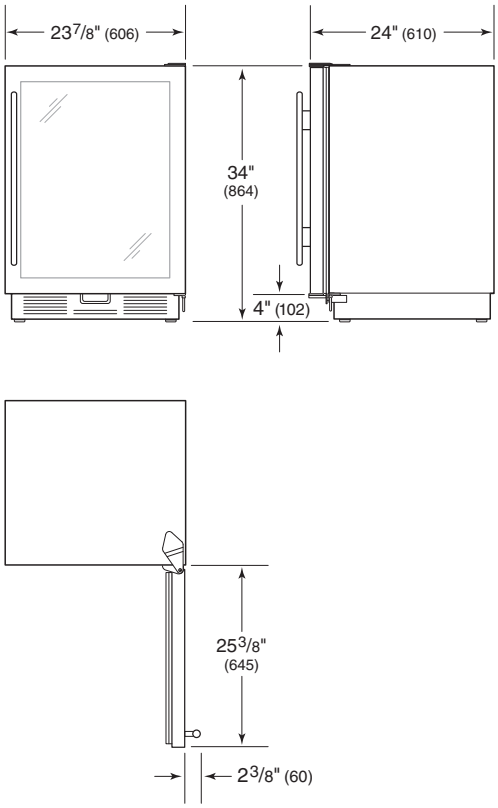
UC-15I(P)O

KEY FEATURES

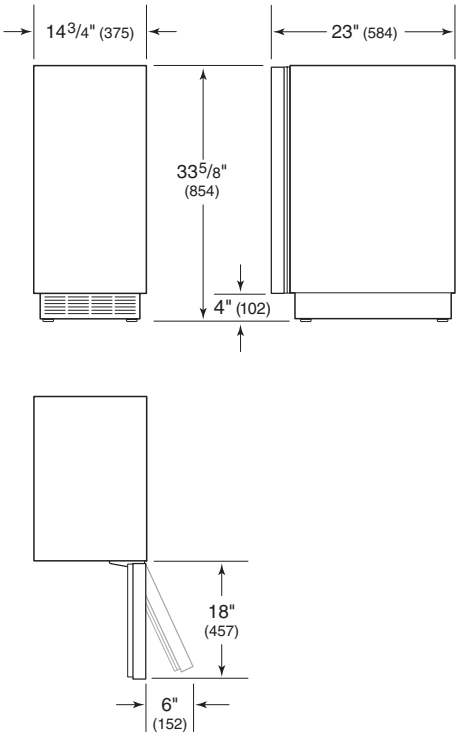
- Overlay and stainless steel design applications.
- Handle options coordinate with handles of Wolf cooking products.
- Models UC-24RO and UC-15I(P)O are UL approved for outdoor use.
- Energy efficient; many models are ENERGY STAR® qualified.
- All models are Star-K certified.

Overall Dimensions

UNDERCOUNTER MODELS



MODELS UC-24R, UC-24BG, UC-24C(I) AND UC-24RO



MODELS UC-15I(P) and UC-15I(P)O

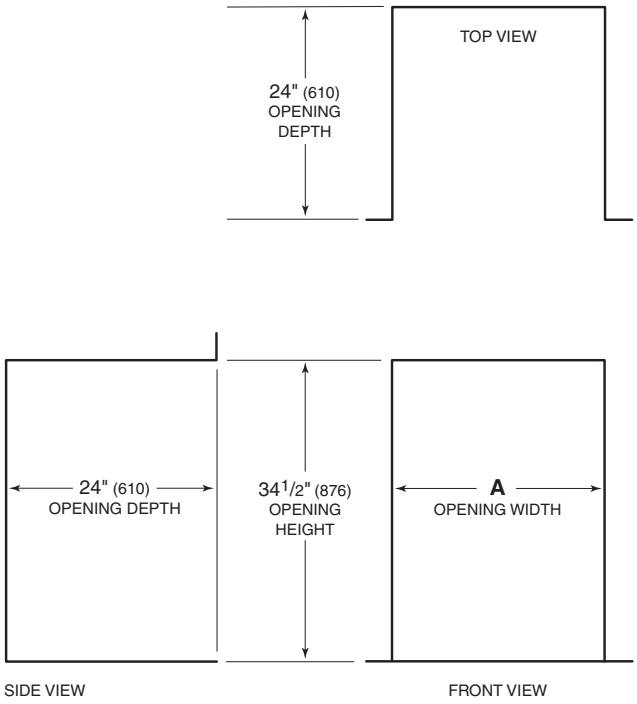
Model UC-15I overall dimensions do not include panel or handle.

Specifications

Capacity / Weight		
INTERIOR CAPACITY	**R CU FT (L)**	**F CU FT (L)**
UC-24R, UC-24BG and UC-24RO	5.7 (161)	
UC-24C(I)	3.6 (102)	1.1 (31)
ICE STORAGE CAPACITY		**LBS (KG)**
UC-15I(P) and UC-15I(P)O		26 (12)
SHIPPING WEIGHT		**LBS (KG)**
UC-24R, UC-24BG, UC-24C(I) and UC-24RO		130 (59)
UC-15I(P) and UC-15I(P)O		100 (45)

Opening Dimensions

UNDERCOUNTER MODELS



Opening Width	A
UC-24R, UC-24BG, UC-24C(I) and UC-24RO	24" (610)
UC-15I(P) and UC-15I(P)O	15 1/4" (387)

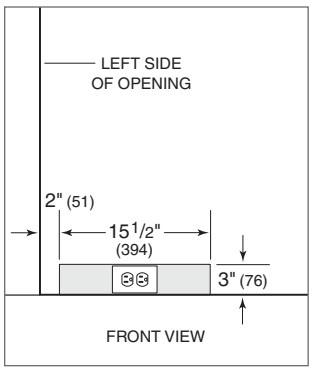
Planning Information

ELECTRICAL REQUIREMENTS

For ice machine models, it is recommended that electrical supply be placed in an adjacent cabinet. For all other undercounter models, locate the electrical supply within the shaded area shown in the illustration below. Follow the National Electrical Code and local codes and ordinances when installing the receptacle. A separate circuit, servicing only this appliance, is required.

IMPORTANT NOTE: Models UC-24RO and UC-15I(P)O are designed and safe for use in outdoor applications. When installed outdoors, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock. A GFCI is not recommended for use with other undercounter models and may cause interruption of operation.

Electrical Requirements	
Power Supply	115 V AC, 60 Hz
Circuit Breaker	15 amp
Receptacle	3-prong grounding-type



Location of electrical supply.

Planning Information

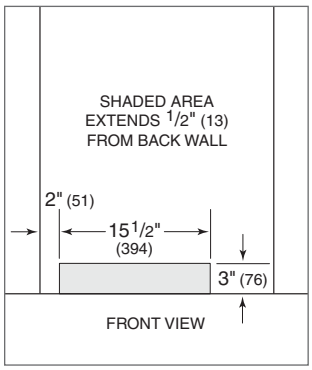
PLUMBING REQUIREMENTS

For model UC-24C(I) and ice machine models, the water supply line should be located within the shaded area shown in the illustrations below. The water supply line should be connected to the house supply with an easily accessible shut-off valve between the supply and the unit. Do not use self-piercing valves. A saddle valve kit is available through your authorized Sub-Zero dealer.

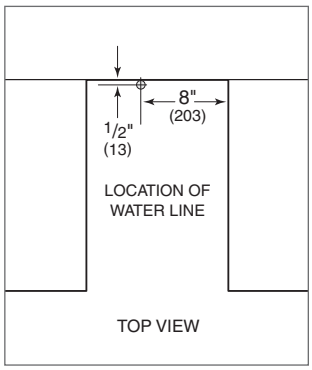
The ice maker operates on constant water pressure between 20 psi (1.4 bar) and 100 psi (6.9 bar).

IMPORTANT NOTE: In some cases, a reverse osmosis water filter system may not be able to maintain the minimum pressure consistently.

Plumbing Requirements	
Water Supply Line	1/4" OD copper line
Water Pressure	20–100 psi (1.4–6.9 bar)
Excess Water Line for Connection	26" (660) min



Model UC-24C(I).



Ice machine models.

Drain Pump

ICE MACHINE MODELS

Undercounter ice machine models can be ordered with or without a pump. Models without a drain pump will drain water from the unit by gravity. A drain must be installed.

The drain and inlet water tubes must be plumbed before connecting to the ice machine. For the gravity drain, all horizontal runs of drain lines must have a 1/4" (6) per 12" (305) fall. An air gap will likely be required between the unit and drain receptacle. A stand pipe with a trap below it would be acceptable for the drain receptacle.

IMPORTANT NOTE: Poor drainage will cause excessive ice melting in the ice bin.

Overlay Panel

MODELS UC-24R, UC-24C(I) AND UC-15I(P)

The overlay design allows for a decorative panel to cover the door trim for a seamless appearance that will complement surrounding cabinetry. You may also choose to match the handle hardware of surrounding cabinetry. Refer to the charts for panel specifications.

MODEL UC-24BG

For model UC-24BG, the overlay door panel will consist of only a frame and will affix directly to the door with screws through a series of predrilled holes.

The glass area of the door is designed to be exposed to air circulation. Decorative overlays on the glass should be kept to a minimum. Do not install a solid panel on the glass door unit: this may cause moisture to form behind the panel. Refer to the charts for panel specifications.

IMPORTANT NOTE: The width of rails and stiles can be increased but should not exceed cabinet manufacturers' standard widths or the overall panel dimensions. The back sides of rails and stiles that will be visible through the glass door will need to be finished along with the inside edges of the frame.

Panel Dimensions		
UC-24R AND UC-24C(I)	**W**	**H**
Overlay Panel	23 3/4" (603)	30 1/16" (764)
UC-24BG	**W**	**H**
Overlay Panel	23 3/4" (603)	30 1/16" (764)
Rails and Stiles (min)	2 1/4" (57)	
UC-15I(P)	**W**	**H**
Overlay Panel	15" (381)	30 3/8" (772)

Panel Requirements	
MAX PANEL WEIGHT	
UC-24R and UC-24C(I)	20 lbs (9 kg)
UC-24BG	10 lbs (5 kg)
UC-15I(P)	15 lbs (7 kg)
MIN PANEL THICKNESS	
Overlay Panels	5/8" (16)

Door Clearance

MODELS UC-24R, UC-24BG AND UC-24C(I)

Undercounter models can be installed flush with surrounding cabinetry. Depending on the thickness of the overlay door panel, it may be necessary to install the unit so that it extends 1/4" (6) beyond the front surface of surrounding cabinetry. This will prevent interference between the door panel and adjoining cabinetry at the maximum 145° door swing. Refer to the full-scale template on page 83 of the wine storage section.

KitchenAid® Fully Integrated Console Built-In Architect® Series II

KUCS03FTPA

Panel Ready

OTHER AVAILABLE COLORS

Stainless Steel
Model: KUCS03FTSS

DIMENSIONS	
Height	33 7/8 Inches
Depth	24 Inches
Width	15 Inches

Dimensions shown are for planning purposes only. For complete information, see Installation Instructions packaged with product.

ELECTRICAL

15 or 20 Amps. 60 Hz. 115 V.

Before purchasing this appliance, read important information about its estimated annual energy consumption or energy efficiency rating that is available from your dealer.

KEY FEATURES

- Solid Pack(TM) Control produces a 5:1 compaction ratio - reducing trash by up to 80%
- Odor management system includes a charcoal filter, odor-control fan, and air freshener to help trap and remove odors
- Whisper Quiet® Plus Sound Insulation System helps minimize operating noise so it doesn't interrupt your lifestyle
- Side release bin allows you to empty the bin from the side, reducing strain and spills
- Bag retainer buttons hold the compactor bag in place
- All-welded steel construction with zinc-coated interior prevents misalignment and helps minimize vibration
- Drawer opener pedal allows you to start or open the compactor when your hands are full

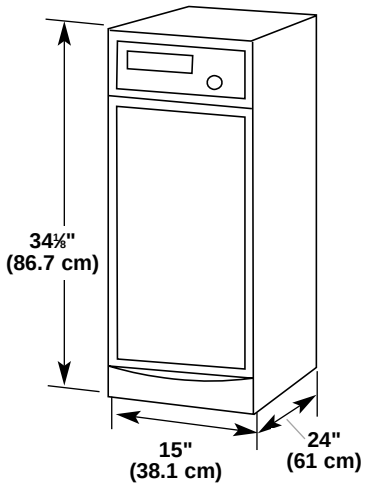
KitchenAid® Compactor

PRODUCT MODEL NUMBERS

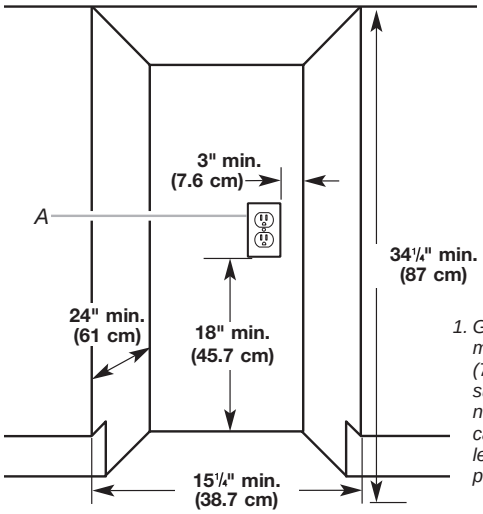
KUCS02FR KUCS03FS
KUCV02FR KUCS03FT

Electrical: 115-volt, 60-Hz, AC-only, 15- or 20-amp grounded circuit is required. A separate circuit is recommended.

OVERALL DIMENSIONS

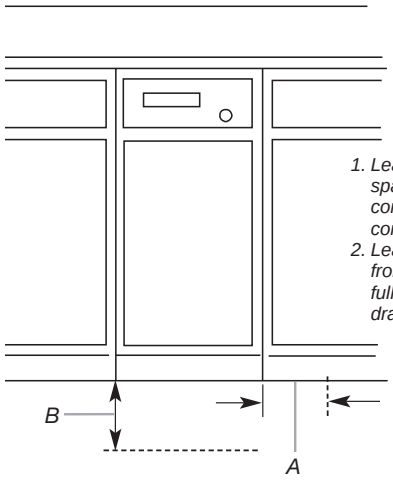


CABINET OPENING DIMENSIONS



1. *Grounded electrical outlet must be a minimum of 3" (7.6 cm) away from surrounding cabinets or nearby walls as shown. It can be placed either to the left or the right side of the product.*

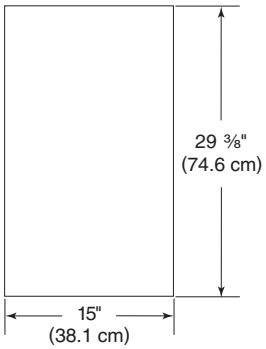
CLEARANCE DIMENSIONS



1. *Leave 6" (15.2 cm) of clearance space to the right side of the compactor in order to remove the compactor bags.*
2. *Leave 23" (58.4 cm) of clearance in front of the compactor in order to fully open or remove the compactor drawer.*

CUSTOM PANELS

Without Trim Kit



Panel should be a minimum of 1/2" (13 mm) thick.

Because Whirlpool Corporation policy includes a continuous commitment to improve our products, we reserve the right to change materials and specifications without notice.

Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

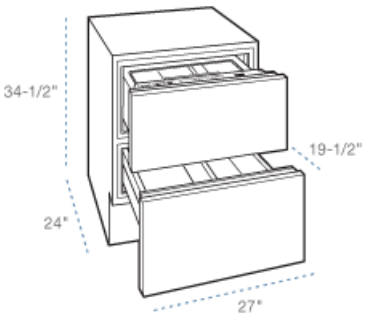
Ref. 9872215
05-04-07

700BR Refrigerator Drawers

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

The Sub-Zero 700BR Refrigerator Drawers offer you nearly infinite possibilities. Two drawers give you over five cubic feet of storage that you can integrate into any room in your home.



Model Options

MODEL OPTIONS

700BR

ENERGY STAR

Features

Technical Features

TECHNICAL FEATURES

Meets strict Department of Energy requirements

UL approved for US and Canada

Refrigerator Capacity: 5.3 cu ft (150 L)

Electrical Requirements: 115 V AC, 60 Hz, 15-amp circuit

Annual Energy Usage: 253 kWh/$27 (Based on 10.65 cents per kilowatt hour)

Shipping Weight: 190 lbs (86 kg)

Star-K Kosher certified as Sabbath and holiday-compliant

ENERGY STAR

Kosher Certified

Design Features

DESIGN FEATURES

Base unit with refrigerator storage drawers

Integrated design for "point-of-use refrigeration" anywhere in the home

Electronic controls are up front and easy to use

Flat to the ceiling bright lighting in drawers

Alarm will let you know with an audible beeping if a drawer is left open

Each storage drawer has a removable divider

Removable crisper cover with a clear view window

Other Features

OTHER FEATURES

Two, five and twelve-year residential warranty - exclusions apply - see warranty terms

Frequently Asked Questions - Planning

- How much do Sub-Zero/Wolf products cost?
- Where can I purchase Sub-Zero and Wolf products?
- Where can I find Sub-Zero/Wolf product specifications?
- What is the temperature range of a Sub-Zero?

Options & Accessories

ACCESSORIES

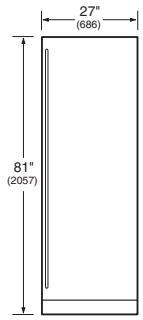
Drawer front panels with tubular or pro handles

Dual installation kit

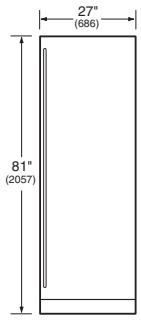
Dozen egg container with lid

Integrated Refrigeration. With custom front panels and hardware, Sub-Zero invented integrated columns, tall and drawer models that disappear into the decor. Integrated units fit flush with other cabinets, making integrated refrigeration as practical and beautiful in the master suite, bar or theatre room as in the kitchen.

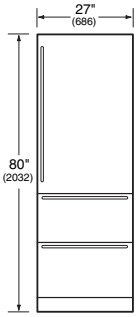
INTEGRATED MODELS



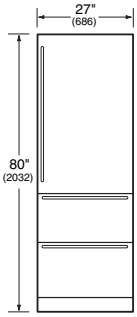
IC-27R



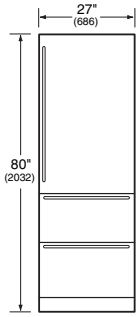
IC-27FI



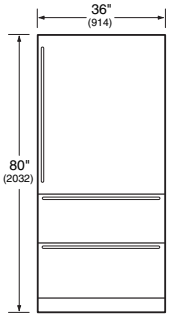
700TR



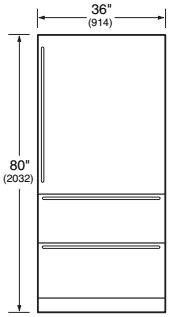
700TFI



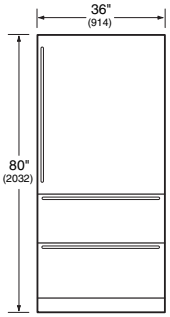
700TCI



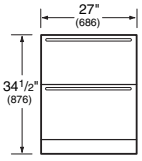
736TR



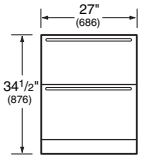
736TFI



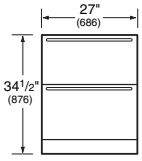
736TCI



700BR



700BF(I)



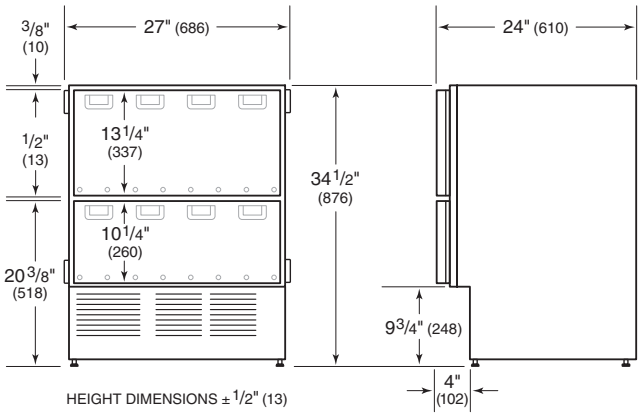
700BC(I)

KEY FEATURES

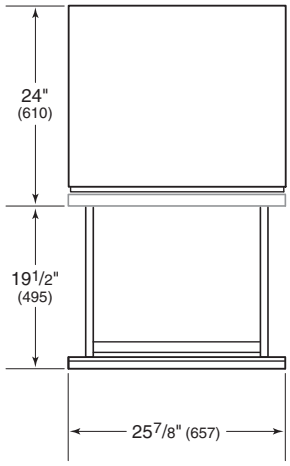
- Custom front panels and hardware allow for infinite design options.
- Point-of-use refrigeration that can be placed anywhere in the home.
- Dual refrigeration; two compressors preserve food's goodness in self-contained compartments.
- Energy efficient; many models are ENERGY STAR® qualified.
- Drawer models are Star-K certified—column and tall models are Star-K compliant with harness kit.

Overall Dimensions

DRAWER MODELS



HEIGHT DIMENSIONS ± 1/2" (13)



DIMENSIONS WILL VARY WITH PANEL THICKNESS

MODELS 700BR, 700BF(I) AND 700BC(I)

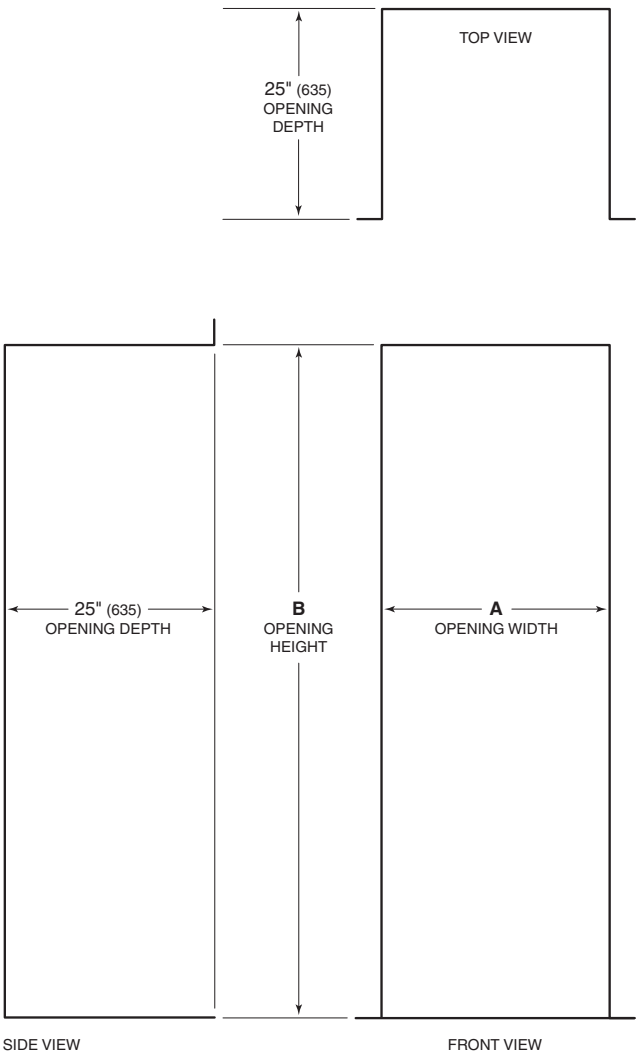
Capacity and Weight

Interior Capacity	R cu ft (L)	F cu ft (L)
COLUMN MODELS		
IC-27R	16.2 (459)	
IC-27FI		16.3 (462)
27" (686) TALL MODELS		
700TR	15.5 (439)	
700TFI		15.3 (433)
700TCI	10.2 (289)	5.1 (144)
36" (914) TALL MODELS		
736TR	20.9 (592)	
736TFI		21.5 (609)
736TCI	13.3 (377)	7.1 (201)
27" (686) DRAWER MODELS		
700BR	5.3 (150)	
700BF(I)		5.1 (144)
700BC(I)	2.9 (82)	2.1 (59)

Shipping Weight	lbs (kg)
IC-27R, IC-27FI, 700TR, 700TFI and 700TCI	360 (163)
736TR, 736TFI and 736TCI	480 (218)
700BR, 700BF(I) and 700BC(I)	190 (86)

Opening Dimensions

INTEGRATED MODELS



IMPORTANT NOTE: The depth of each integrated model is 24" (610) from the front of the unit to its back. Your design may necessitate moving the unit back or cabinets forward to achieve a flush fit. This will require a minimum rough opening depth of 25" (635).

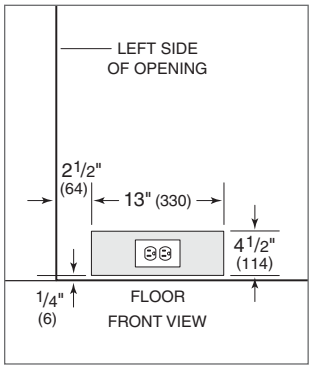
Opening Dimensions	A	B
IC-27R and IC-27FI	27" (686)	81" (2057)
700TR, 700TFI, 700TCI	27" (686)	80" (2032)
736TR, 736TFI, 736TCI	36" (914)	80" (2032)
700BR, 700BF(I), 700BC(I)	27" (686)	34 1/2" (876)

Electrical Requirements

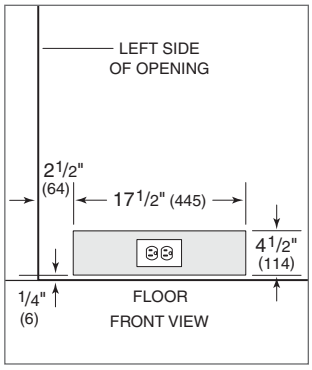
The electrical supply should be located within the shaded area shown in the illustrations. Follow the National Electrical Code and local codes and ordinances when installing the receptacle. A separate circuit, servicing only this appliance, is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

IMPORTANT NOTE: It is critical that the electrical outlet be located within the shaded area shown so it does not interfere with installation of the anti-tip bracket. It must be flush with the back wall and positioned with the grounding prong to the right of the thinner blades.

Electrical Requirements	
Power Supply	115 V AC, 60 Hz
Circuit Breaker	15 amp
Receptacle	3-prong grounding-type



27" (686) models.



36" (914) models.

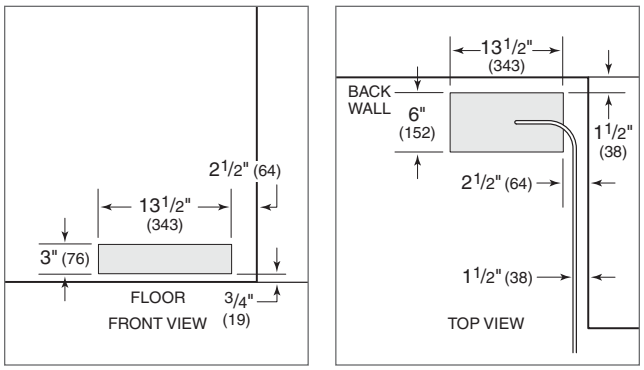
Plumbing Requirements

For integrated models with an automatic ice maker, the water supply line should be located through the floor or back wall, within the shaded area shown in the illustrations. The water supply line should be connected to the house supply with an easily accessible shut-off valve between the supply and the unit. Do not use self-piercing valves. A saddle valve kit is available through your authorized Sub-Zero dealer.

IMPORTANT NOTE: It is critical that the water line be located within the shaded area shown so it does not interfere with installation of the anti-tip bracket.

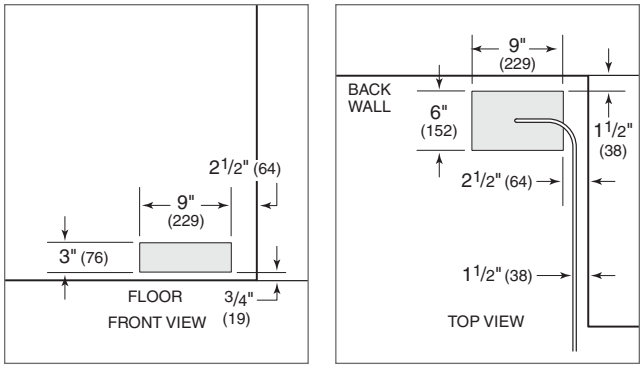
An in-line filter is required when water conditions have a high sediment content. The ice maker operates on constant water pressure between 20 psi (1.4 bar) and 100 psi (6.9 bar).

IMPORTANT NOTE: In some cases, a reverse osmosis water filter system may not be able to maintain the minimum pressure consistently.



36" (914) models.

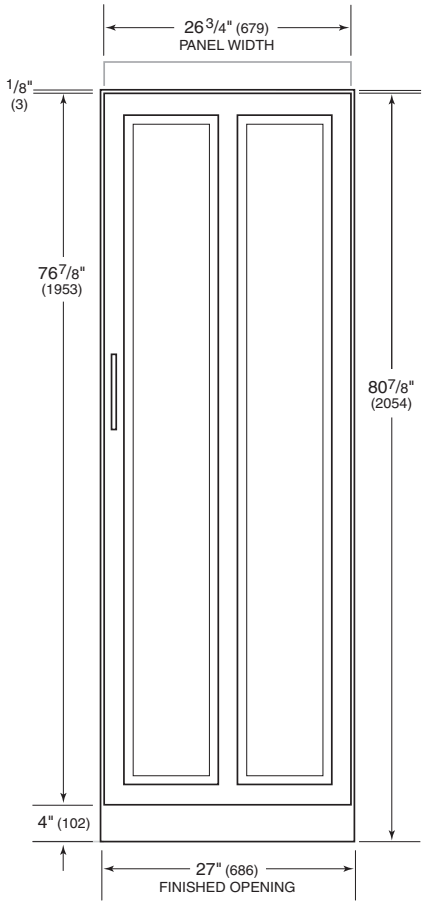
Plumbing Requirements	
Water Supply Line	1/4" OD copper line
Water Pressure	20–100 psi (1.4–6.9 bar)
Excess Water Line for Connection	27" (686)



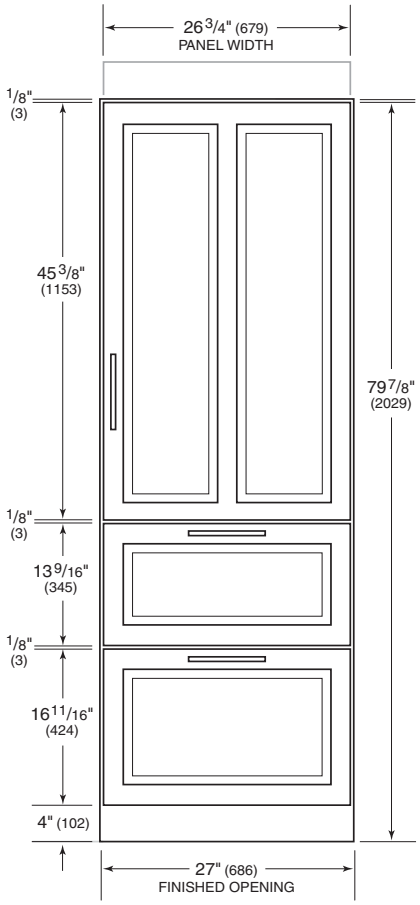
27" (686) models.

Cabinetry Applications

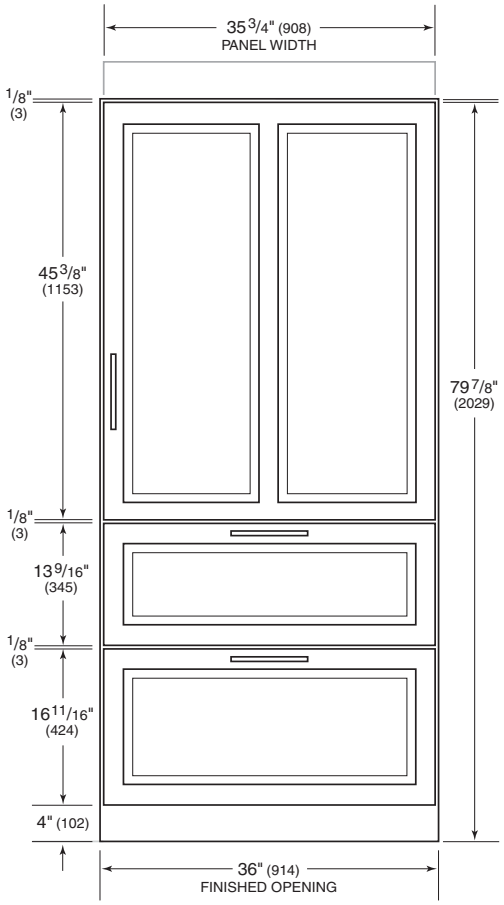
FRAMELESS CABINETRY



COLUMN MODELS



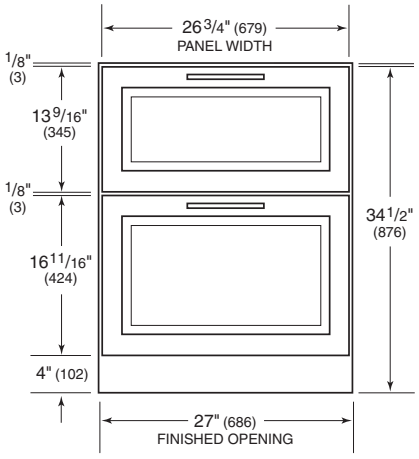
27" (686) TALL MODELS



36" (914) TALL MODELS

Typical Panel Dimensions		
COLUMN MODELS	**W**	**H**
Door	26 3/4" (679)	76 7/8" (1953)
27" (686) TALL MODELS	**W**	**H**
Door	26 3/4" (679)	45 3/8" (1153)
Top Drawer	26 3/4" (679)	13 9/16" (345)
Bottom Drawer	26 3/4" (679)	16 11/16" (424)
36" (914) TALL MODELS	**W**	**H**
Door	35 3/4" (908)	45 3/8" (1153)
Top Drawer	35 3/4" (908)	13 9/16" (345)
Bottom Drawer	35 3/4" (908)	16 11/16" (424)
DRAWER MODELS	**W**	**H**
Top Drawer	26 3/4" (679)	13 9/16" (345)
Bottom Drawer	26 3/4" (679)	16 11/16" (424)

Panel dimensions are based on a 1/8" (3) reveal. A reveal of up to 1/4" (6) is possible with adjustments to panel dimensions.



DRAWER MODELS

Cabinetry Applications

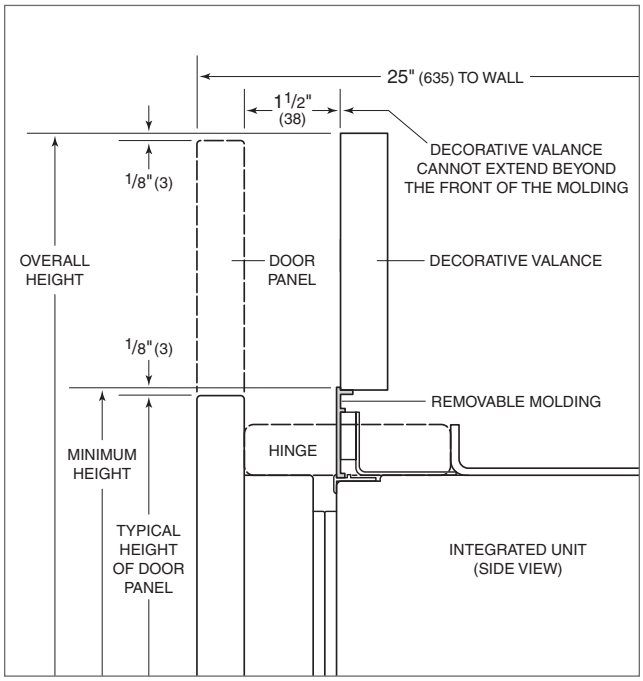
DOOR PANEL HEIGHT

The height of the door panel can extend beyond the typical panel height, provided you do not exceed the panel weight limit. The illustration below shows how the panel may be extended and what you need to consider to finish the area behind the door panel.

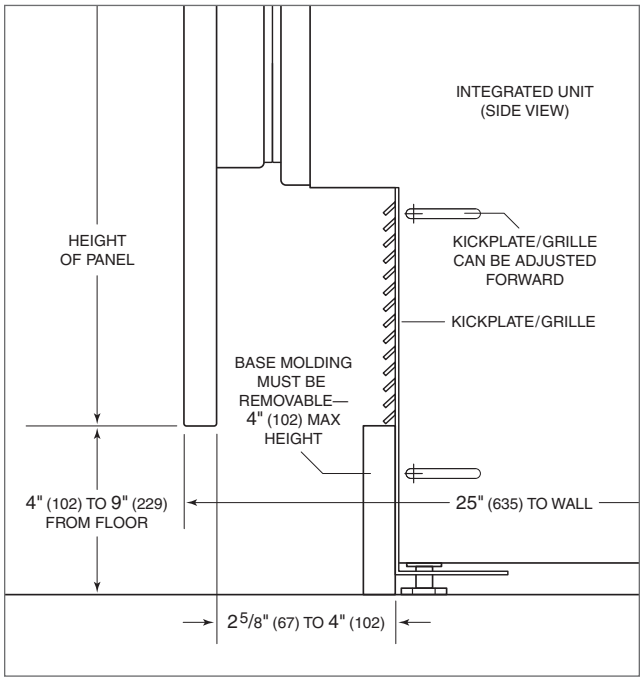
IMPORTANT NOTE: The decorative valance used to finish the area behind the door panel must stay behind the front plane of the finished molding.

TOE KICK CLEARANCE

The toe kick clearance can vary with the height of the panel. You must keep a minimum space of 4" (102) clear below the bottom edge of the panel for proper venting. In addition, any decorative base molding must be removable and cannot exceed 4" (102) in height.



UPPER VALANCE
COLUMN AND TALL MODELS


INTEGRATED UNIT (SIDE VIEW)
HEIGHT OF PANEL
KICKPLATE/GRILLE CAN BE ADJUSTED FORWARD
KICKPLATE/GRILLE
BASE MOLDING MUST BE REMOVABLE— 4" (102) MAX HEIGHT
4" (102) TO 9" (229) FROM FLOOR
25" (635) TO WALL
2 5/8" (67) TO 4" (102)

KICKPLATE/GRILLE AREA
ALL INTEGRATED MODELS

Cabinetry Applications

Integrated refrigeration is compatible with virtually any style and look of cabinetry. These models can be used with framed as well as frameless cabinetry. Because of the precise application and the look you may want to achieve, keep the following considerations in mind:

The thickness of the front panels can vary. A minimum 5/8" (16) thick panel is required, but the thickness can be increased provided the panel weight limit is not exceeded.

IMPORTANT NOTE: The depth of each integrated model is 24" (610) from the front of the unit to its back. You must allow for the thickness of the panel you are applying when planning for the finished rough opening depth if you want the front panel to be flush with surrounding cabinetry. You may have to move the unit back into drywall or bring the cabinets forward to achieve a flush fit.

Reveals between panels can vary. A reveal of 1/8" (3) is typical, but reveals can be increased to up to 1/4" (6).

⚠ CAUTION

As reveals between cabinetry and the unit decrease, the potential exists for severe finger pinching while the door is closing.

⚠ CAUTION

When 3/4" (19) or thicker panels are used with a reveal of less than 1/4" (6), door panels may cause damage to the unit when the door is opened to the maximum 105°. Use the built-in 90° door stop.

IMPORTANT NOTE: The inside edges of the rough opening as well as the sides and a portion of the backside of the decorative panels will need to be finished, as they will be exposed when the doors are open.

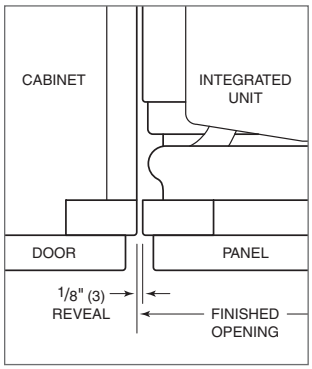
D-style handles are recommended. For the cabinet door, handles must be located near the edge of the panel opposite the hinge, centered top to bottom. Locate handles in the top center area of the drawer panels.

Illustrations on the following pages show typical applications of frameless and framed cabinetry. Also refer to the full-scale illustration at the end of this section for specifics on door openings.

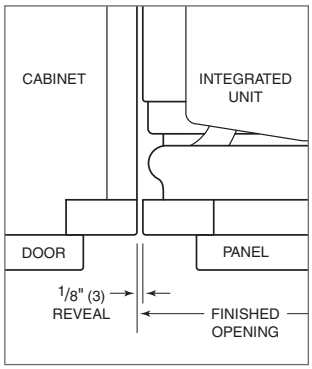
Panel Requirements	
COLUMN MODELS	**MAX WEIGHT**
Door Panel	65 lbs (29 kg)
TALL AND DRAWER MODELS	**MAX WEIGHT**
27" (686) Door Panel	40 lbs (18 kg)
27" (686) Drawer Panel	12 lbs (5 kg)
36" (914) Door Panel	53 lbs (24 kg)
36" (914) Drawer Panel	16 lbs (7 kg)
PANEL THICKNESS	**MINIMUM**
All Panels	5/8" (16)

Cabinetry Applications

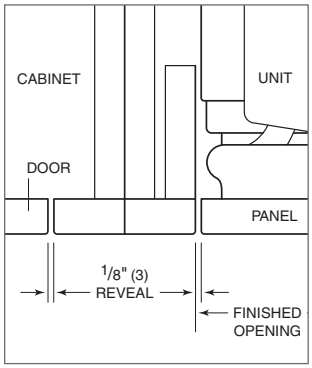
The illustrations below show typical applications of framed and frameless cabinetry. Refer to the full-scale templates at the end of this section for specifics on door openings.



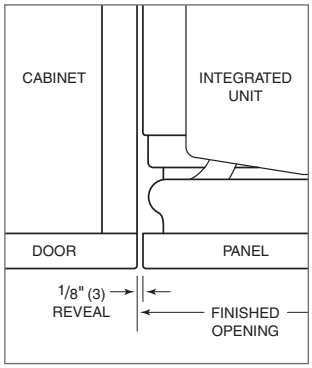
Framed—full overlay.



Framed—standard overlay.



Framed—beaded inset.



Frameless cabinetry.

Dual Installations

Two integrated units may be placed side by side in a dual installation. Depending on the models specified, opening widths will be 54" (1372), 63" (1600) or 72" (1829). Panel width dimensions will vary slightly from single installations. Refer to the chart below for typical panel dimensions. The dimensions are based on a 1/8" (3) reveal. A reveal of up to 1/4" (6) is possible with adjustments to panel dimensions.

Typical Panel Dimensions		
COLUMN MODELS	**W**	**H**
Door	26 13/16" (681)	76 7/8" (1953)
27" (686) MODELS	**W**	**H**
Door	26 13/16" (681)	45 3/8" (1153)
Top Drawer	26 13/16" (681)	13 9/16" (345)
Bottom Drawer	26 13/16" (681)	16 11/16" (424)
36" (914) MODELS	**W**	**H**
Door	35 13/16" (910)	45 3/8" (1153)
Top Drawer	35 13/16" (910)	13 9/16" (345)
Bottom Drawer	35 13/16" (910)	16 11/16" (424)

A dual installation kit is required for installations with 2" (51) or less space between the units. Dual installation kits are available through your authorized Sub-Zero dealer.

IMPORTANT NOTE: If a 27" (686) unit is installed next to a 36" (914) tall unit, the decorative front panels will align, however, the face frames will not. This is only apparent when both doors are open at the same time. Due to a more robust hinge on 36" (914) units, the face frame was reconfigured to maintain a consistent overall panel height. Refer to the illustration below.

Face frame alignment.

LAUNDRY ROOM

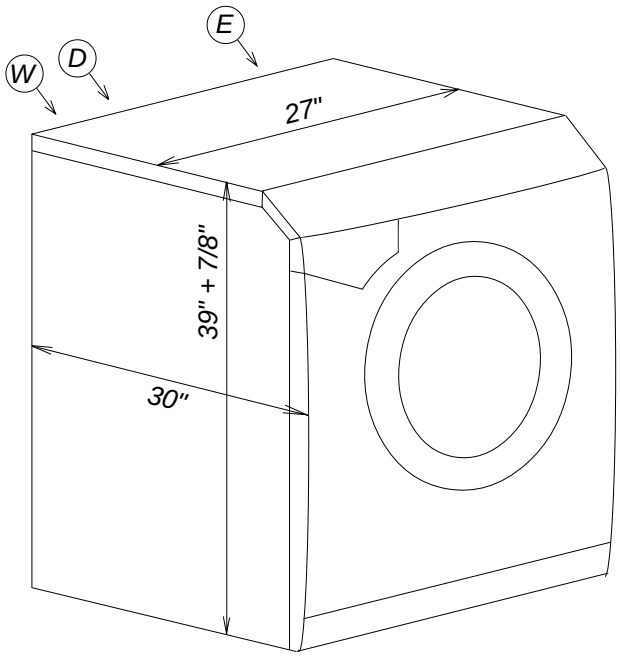
OPTION 1

(W4842WH)

Product Dimensions

Washing Machines

W4802, W4842



IMPORTANT INFORMATION

Please note that these units are right hinged only and cannot be reversed

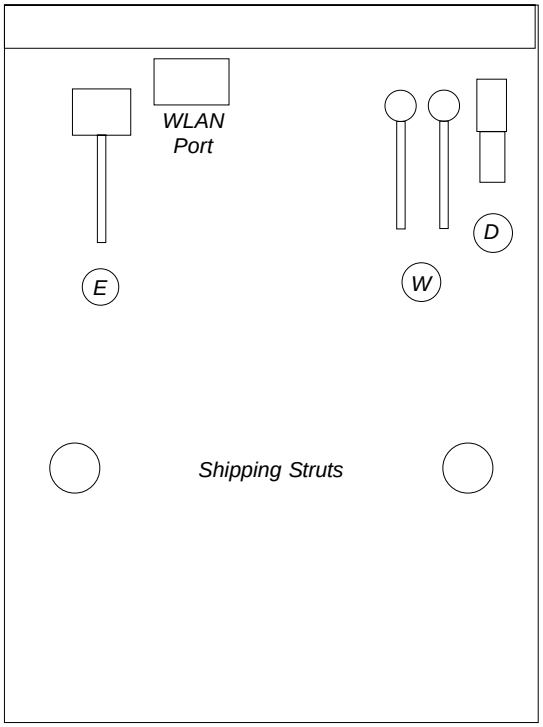
Location Codes
D - 5 foot flexible drain hose connects upper left rear. *E - 120 Volt - 15 Amp 5 foot 3 -wire molded plug power supply connects upper right rear (NEMA 5-15)* *W - 5 foot separate flexible hot and cold water intake hoses connect upper left rear.*
Notes
• All installations must be done in accordance with local codes ***• Remove transport struts in rear of machine before installation.***

NOTE: Drawing is not to scale.
SPECIFICATION SHEETS 150410

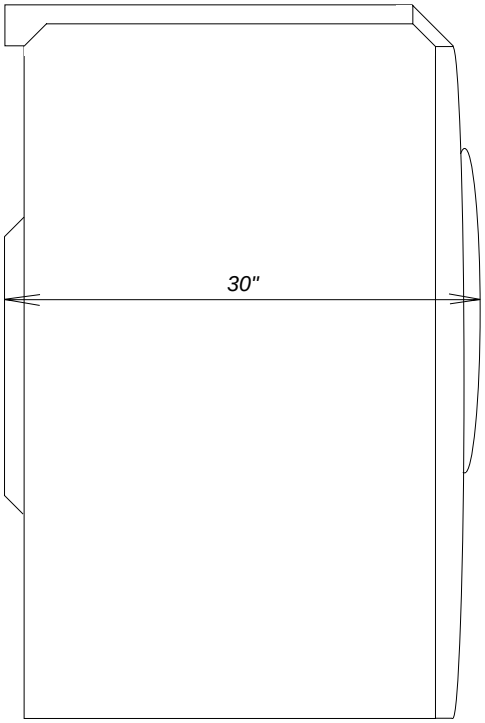
Product Dimensions

Washing Machines
W4802, W4842

Rear View



SideView



Location Codes
D - 5 foot flexible drain hose connects upper left rear. *E - 120 Volt - 15 Amp 5 foot 3 -wire molded plug power supply connects upper right rear (NEMA 5-15)* *W - 5 foot separate flexible hot and cold water intake hoses connect upper left rear.*
Notes
• All installations must be done in accordance with local codes ***• Remove transport struts in rear of machine before installation.***

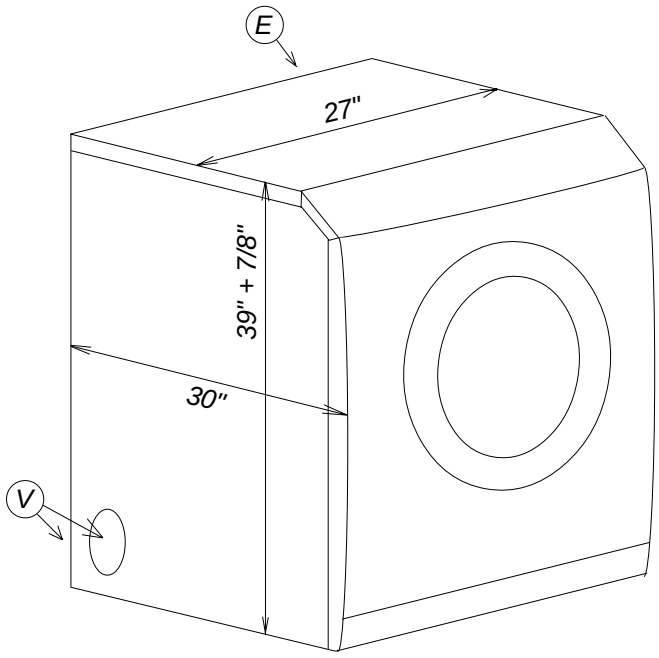
NOTE: Drawing is not to scale.
SPECIFICATION SHEETS 150410

(T9802WH)

Product Dimensions

Electric Tumble Dryer

T9802



IMPORTANT INFORMATION

Please note that these units are left hinged only and cannot be reversed

Location Codes
E - 240 Volt - 30 Amp - 5 foot 4 -wire molded plug power supply connects upper right rear (NEMA 14-30) *V - 4" Vent connects lower left rear, left or rigth sides*
Notes
• All installations must be done in accordance with local codes ***• 3 Prong adapter is available for older outlets***

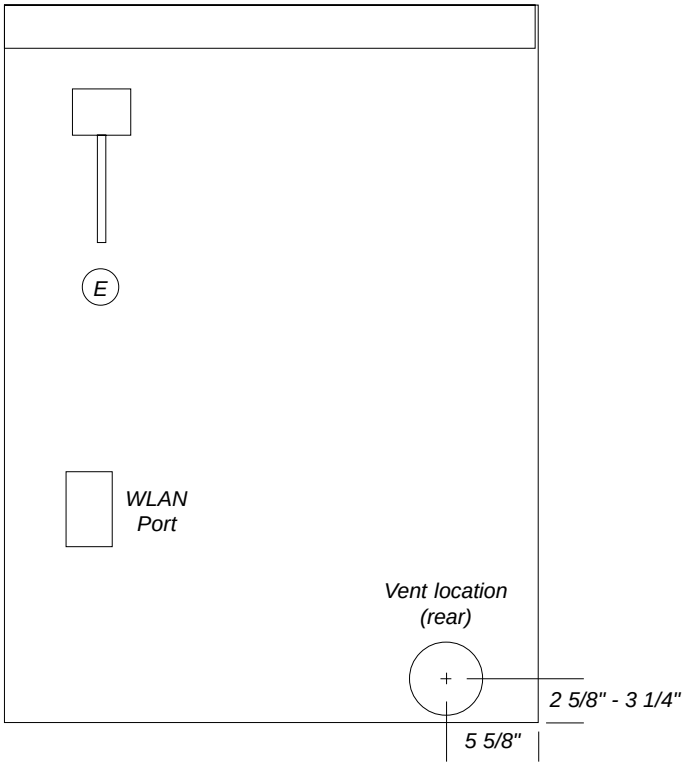
NOTE: Drawing is not to scale.
SPECIFICATION SHEETS 150410

Product Dimensions

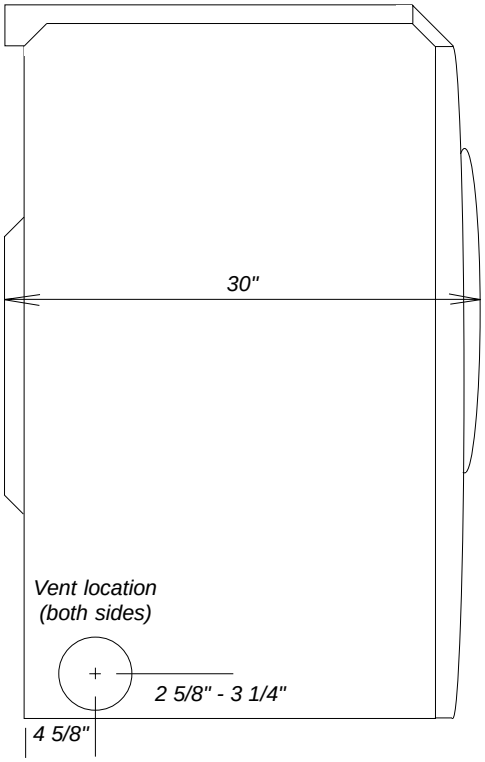
Electric Tumble Dryer

T9802

Rear View



SideView

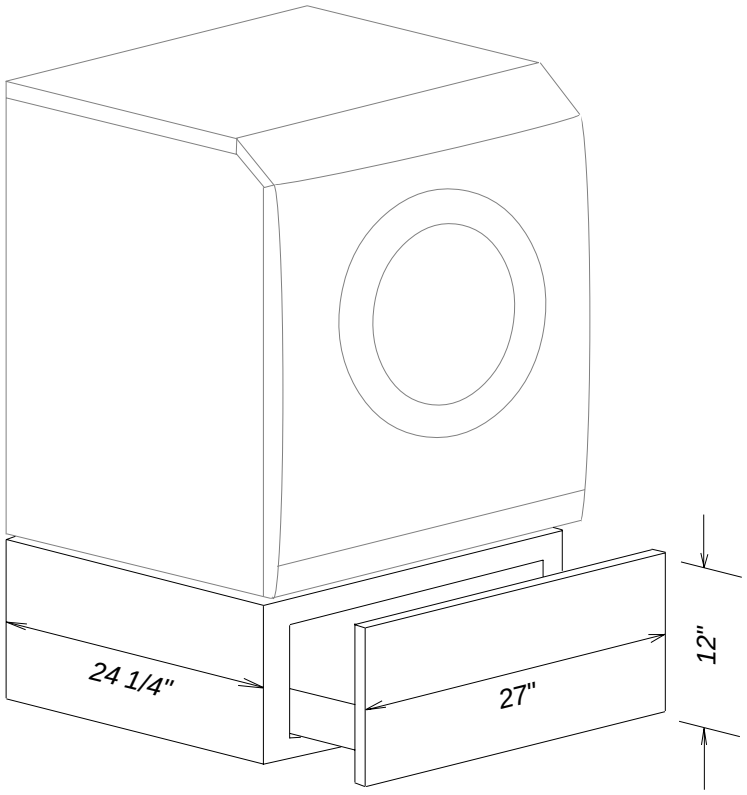


Location Codes
E - 240 Volt - 30 Amp - 5 foot 4 -wire molded plug power supply connects upper right rear (NEMA 14-30) *V - 4" Vent connects lower left rear*
Notes
• All installations must be done in accordance with local codes ***• 3 Prong adapter is available for older outlets***

NOTE: Drawing is not to scale.
SPECIFICATION SHEETS 150410

Product Dimensions

Laundry Stand
WTS430



Notes
• **All installations must be done in accordance with local codes**

NOTE: Drawing is not to scale.
SPECIFICATION SHEETS 150410

OPTION 2

Whirlpool® ENERGY STAR® Qualified Duet® Steam 4.5 cu. ft. I.E.C. Equivalent* Front Load Washer

WFW9750WL

Lunar Silver

OTHER AVAILABLE COLORS

Cranberry Red
Model: WFW9750WR

White
Model: WFW9750WW

DIMENSIONS	
Height	38 Inches
Depth	32 9/16 Inches
Width	27 Inches

Dimensions shown are for planning purposes only. For complete information, see Installation Instructions packaged with product.

ELECTRICAL

60 Hz. 120 V.

Before purchasing this appliance, read important information about its estimated annual energy consumption or energy efficiency rating that is available from your dealer.

KEY FEATURES

- Rated a "Recommended Buy" by a leading consumer magazine
- ENERGY STAR® Qualified
- CEE Tier III Qualified
- 4.5 cu. ft. Stainless Steel Wash Basket
- 1,400 RPM Maximum Spin Speed
- Direct Inject Wash System
- Smooth Spin Technology
- Quiet Wash Plus Noise Reduction System
- FanFresh(TM) Option
- NightQuiet(TM) Option
- NSF® Certified Sanitary Cycles
- 6th Sense(TM) Technology
- Oxi Dispense Option
- Internal Water Heater
- 14 Automatic Cycles
- Clean Washer Cycle with Affresh®
- Deep Clean Steam Option

Front-Loading Automatic Washer

PRODUCT MODEL NUMBERS

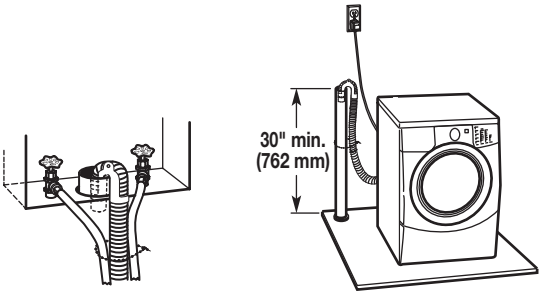
WFW9750W

Electrical: A 120 volt, 60 Hz., AC only, 15- or 20-amp, fused electrical supply is required. A time-delay fuse or circuit breaker is recommended. It is recommended that a separate circuit serving only this appliance be provided.

Drain System Options

Standpipe drain system - wall or floor (views A & B)
The standpipe drain requires a minimum diameter standpipe of 2" (50 mm). The minimum carry-away capacity can be no less than 17 gal. (64 L) per minute.

The top of the standpipe must be at least 30" (762 mm) high and no higher than 96" (2.4 m) from the bottom of the washer.

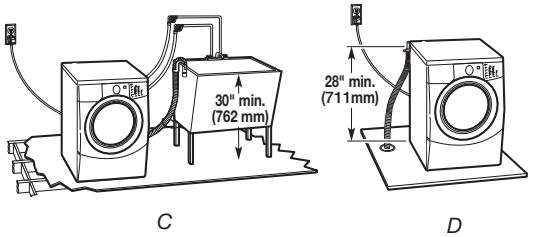


A *B*

Laundry tub drain system (view C)
The laundry tub needs a minimum 20 gal. (76 L) capacity. The top of the laundry tub must be at least 30" (762 mm) above the floor.

Floor drain system (view D)
The floor drain system requires a siphon break that may be purchased separately. See "Tools and Parts."

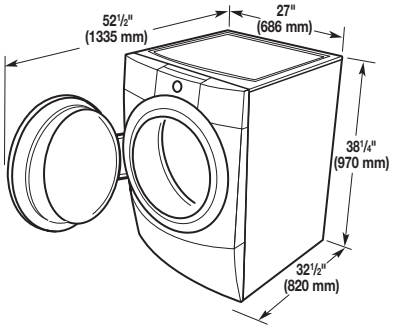
The siphon break must be a minimum of 28" (711 mm) from the bottom of the washer. Additional hoses might be needed.



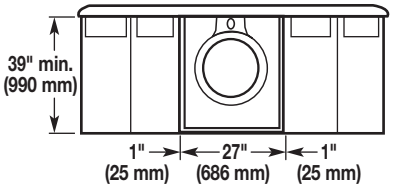
C *D*

OVERALL DIMENSIONS

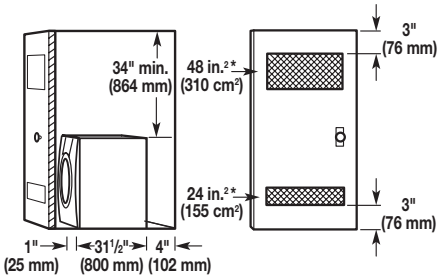
Washer dimensions

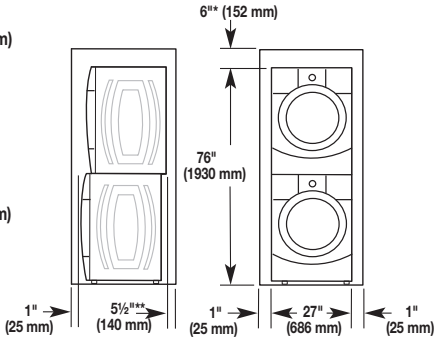


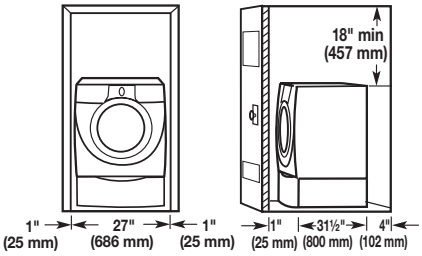
Custom undercounter installation-washer only



For closet installation, with a door, the minimum ventilation openings in the top and bottom of the door are required. Louvered doors with equivalent air ventilation openings are acceptable.

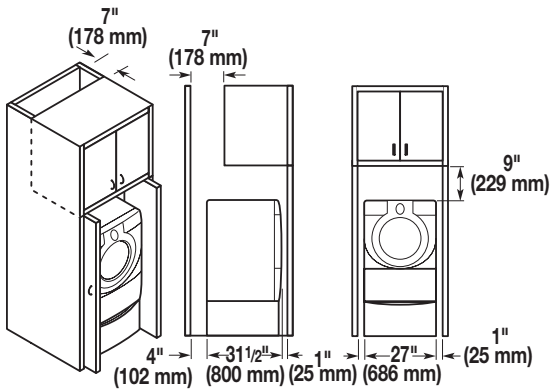






* required spacing

For cabinet installation, with a door, the minimum ventilation openings in the top are required.



Because Whirlpool Corporation policy includes a continuous commitment to improve our products, we reserve the right to change materials and specifications without notice.

Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

Ref. 461970255001
09/2009

Whirlpool® Duet® Resource Saver® 7.5 cu. ft. Electric Dryer with Quick Refresh Steam Cycle

WED9750WL

Lunar Silver

OTHER AVAILABLE COLORS

Red
Model: WED9750WR

White
Model: WED9750WW

DIMENSIONS	
Height	38 Inches
Depth	32 9/16 Inches
Width	27 Inches

Dimensions shown are for planning purposes only. For complete information, see Installation Instructions packaged with product.

KEY FEATURES

7.5 Cu. Ft. Capacity
AccelerCare(TM) Drying System
Quick Refresh Steam Cycle
Enhanced Touch-Up Steam Cycle
Wrinkle Shield(TM) Plus Option (up to 140 Minutes)
Quiet Dry Plus Noise Reduction System
Direct Water Installation Method
5 Temperature Settings
Heavy Duty Cycle
Bulky Items Cycle
NSF Certified Sanitize Cycle
Casual Cycle
Normal Cycle
Delicate Cycle
Quick Dry Cycle
Timed Drying
Damp Dry Cycle
LED Display
Reversible Door
Extra-Large Front-Mounted Lint Screen
Estimated Time Remaining Display
Adjustable End-of-Cycle Signal
Interior Drum Light
Optional Stack Kit 8541503 Sold Separately
Optional Laundry Tower WVP9000S Sold Separately
Optional 10" or 15" Pedestals Sold Separately
Optional Laundry Worksurface Sold Separately
Eco Normal Cycle - Duet

Whirlpool

Duet Steam and Non-Steam Electronic Electric Dryer

PRODUCT MODEL NUMBERS

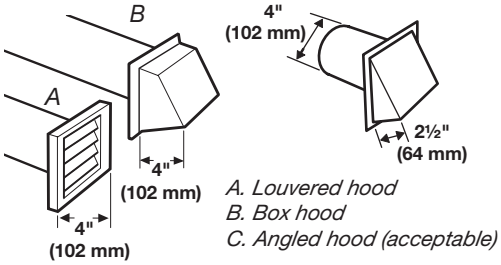
WED9600T, WED9450W, WED9470W, WED9550W, WED9750W

Electrical: This dryer requires a 3 or 4 wire, single phase, 120/240 volt, 60 Hz., AC only electrical supply (or 3 or 4 wire, 120/208 volt electrical supply, if specified on the serial/rating plate) on a separate 30-amp circuit, fused on both sides of the line. A time-delay fuse or circuit breaker is recommended. Connect to an individual branch circuit. Do not have a fuse in the neutral or grounding circuit.

Water (Steam models only): The dryer must be connected to the cold water faucet using new inlet hoses. Do not use old hoses. Do not overtighten. Damage to the coupling can result.

Exhaust venting: Exhaust your dryer to the outside. 4" (102 mm) diameter vent is required. Rigid or flexible metal exhaust vent must be used. Do not use plastic or metal foil vet. Exhaust hood must be at least 12" (305 mm) from the ground or any object that may be in the path of the exhaust.

Hood styles: A & B are recommended.

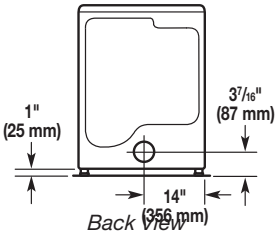


A. Louvered hood
B. Box hood
C. Angled hood (acceptable)

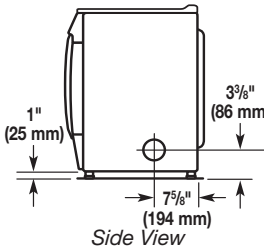
The vent system chart provides venting requirments that will help to achieve the best drying performance.

Vent system chart:
NOTE: Side and bottom exhaust installations have a 90° turn inside the dryer. To determine maximum exhaust length, add one 90° turn to the chart.

Number of 90° turns or elbows	Type of vent	Box or Louvered hoods	Angled hoods
0	Rigid metal	64 ft (20 m)	58 ft (17.7 m)
1	Rigid metal	54 ft (16.5 m)	48 ft (14.6 m)
2	Rigid metal	44 ft (13.4 m)	38 ft (11.6 m)
3	Rigid metal	35 ft (10.7 m)	29 ft (8.8 m)
4	Rigid metal	27 ft (8.2 m)	21 ft (6.4 m)



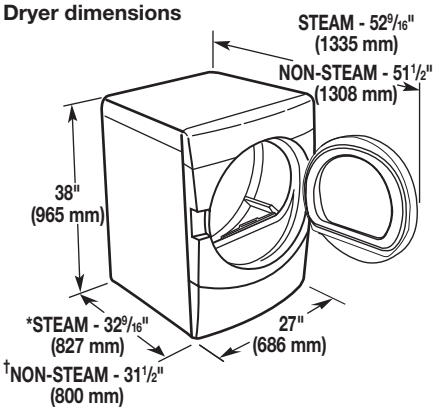
Back View



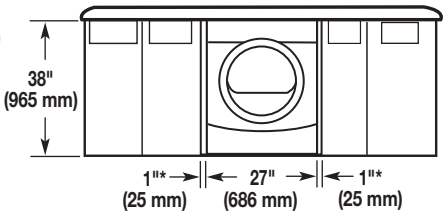
Side View

OVERALL DIMENSIONS

Dryer dimensions

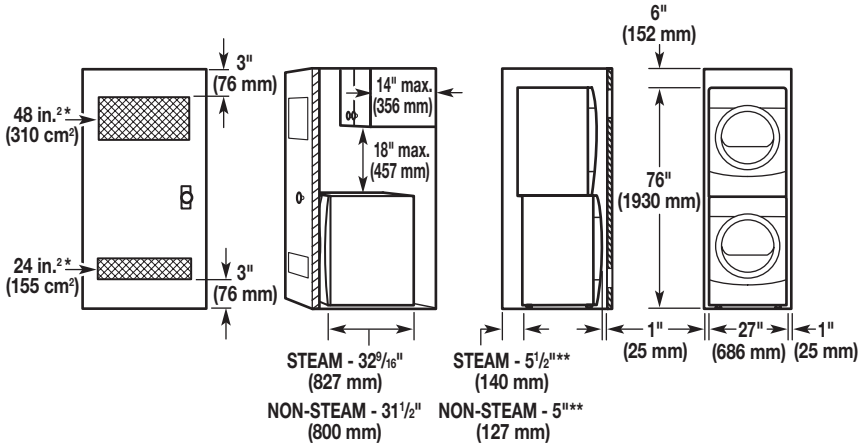


Custom undercounter installation-dryer only

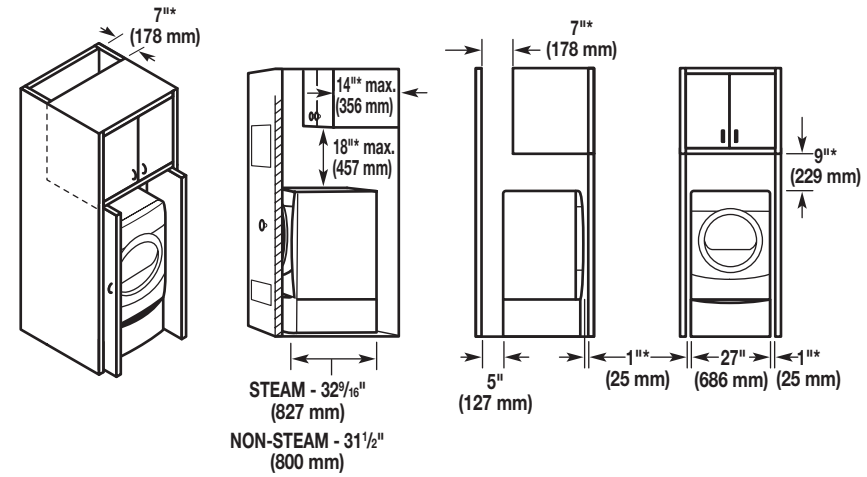


† Most installations require a minimum 5" (127 mm) clearance behind the dryer for the exhaust vent with elbow. See Installation Instructions, "Venting Requirements."

For closet installation, with a door, the minimum ventilation openings in the top and bottom of the door are required. Louvered doors with equivalent air ventilation openings are acceptable.



For cabinet installation, with a door, the minimum ventilation openings in the top are required.



*Required spacing **For side or bottom venting, 0" (0 mm) spacing is allowed.

Select the route that will provide the straightest and most direct path outdoors.
Plan the installation to use the fewest number of elbows and turns.
Use the fewest 90° turns possible.Do not use vent runs longer than specified in vent length chart. Determine the number of elbows you will need.

Because Whirlpool Corporation policy includes a continuous commitment to improve our products, we reserve the right to change materials and specifications without notice.

Dimensions are for planning purposes only. For complete details, see Installation Instructions packed with product. Specifications subject to change without notice.

Ref. W10255468C
04/2010

Laundry 123® 15.5" Laundry Pedestal with Storage Drawer

XHP1550WL

Lunar Silver

OTHER AVAILABLE COLORS

Cranberry Red
Model: XHP1550WR

	KEY FEATURES
	Raises Your Washer and Dryer to a More Comfortable Height for Loading and Unloading Minimizes Bending and Stooping at Doors Pedestal Drawer Offers a Convenient Area to Store Laundry Essentials Optional Pedestal Drawers Available in White

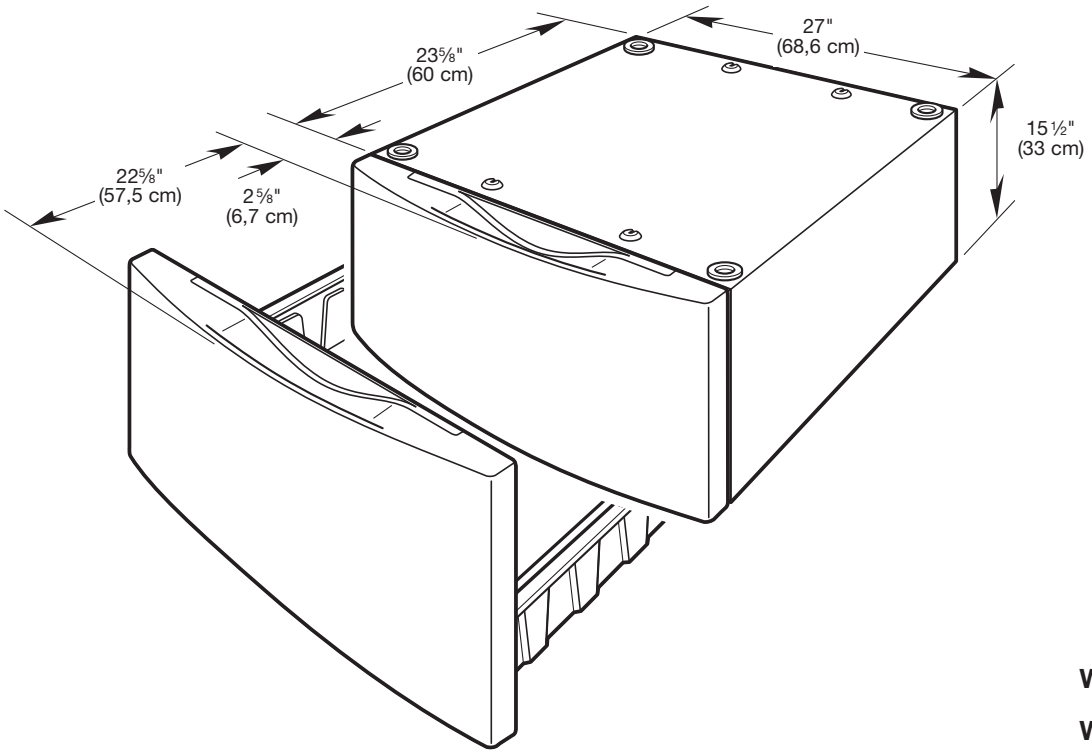
15.5" (39.4 cm) Washer/Dryer Pedestal

Installation Instructions

Piédestal de 15,5" (39,4 cm) pour laveuse/sécheuse

Instructions d'installation

Table of Contents/Table des matières.....2/7



ENGLISH FRANÇAIS

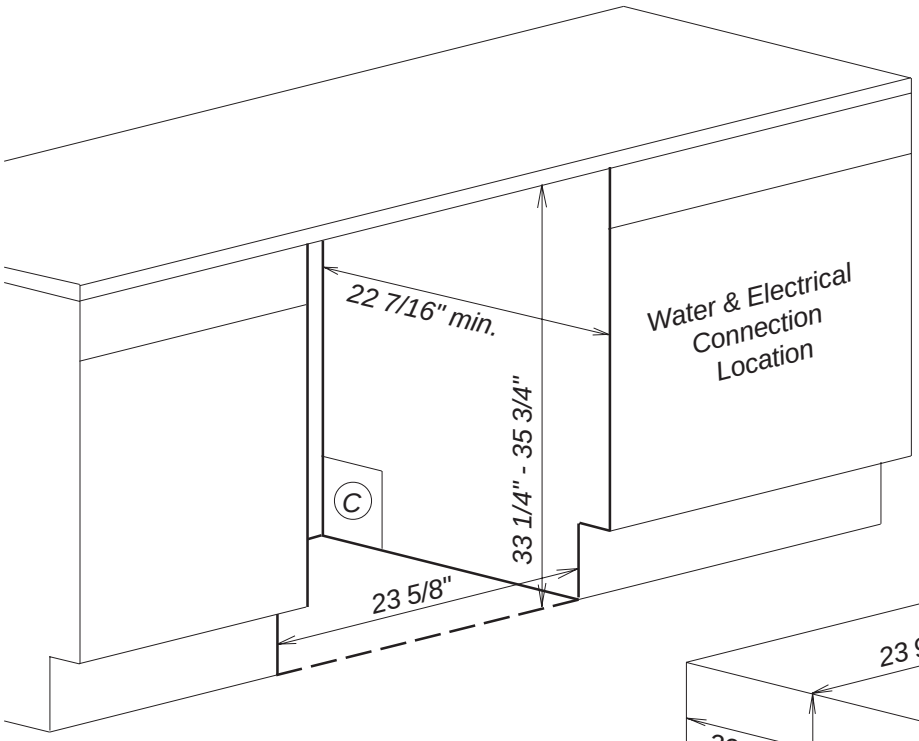
W10198562A

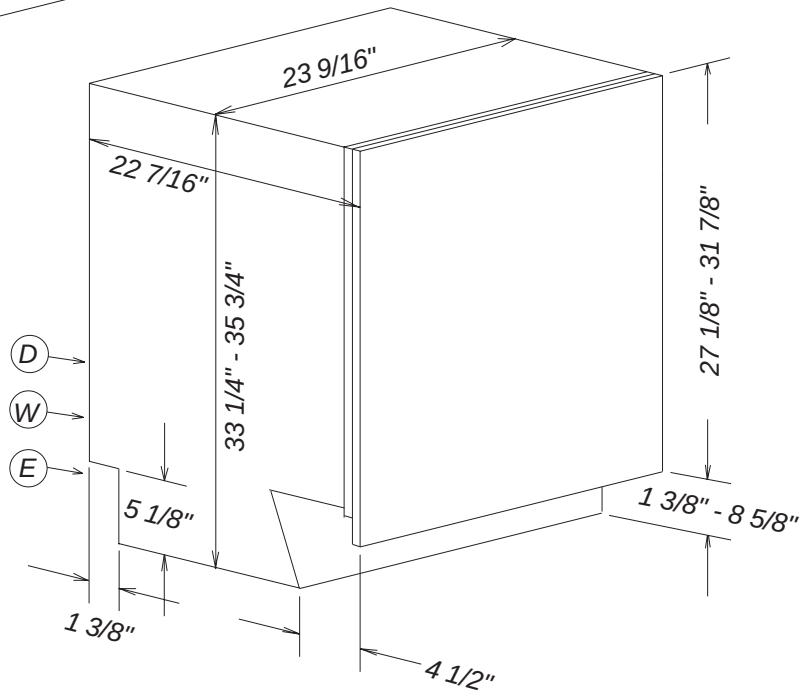
W10205335A SP

BUTLERS PANTRY

(G2472SCVI)

Product and Cut-out Dimensions
G2000 Series Dishwashers
Fully Integrated Models





Location Codes
C - Cutout (2 1/4" x 4") for water, drain and electric pass-through. Adjust according to water and drain location.
D - 5 foot flexible drain hose connects lower center rear.
E - 5 foot - 120 Volt - 15 Amp 3-wire molded plug power supply connects lower left rear.
W - 5 foot "Double Waterproof" flexible water intake hose connects lower center rear.
Notes
• All installations must be done in accordance with local codes

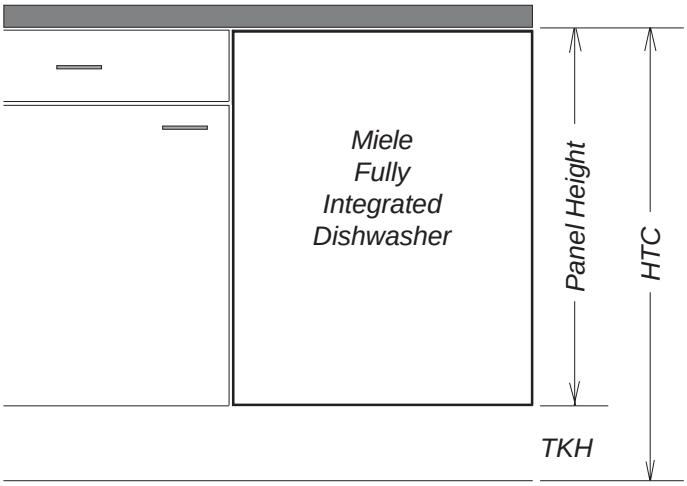
NOTE: Drawing is not to scale.
SPECIFICATION SHEETS 010106

Front Panel Information
G2000 Fully Integrated Models

Custom Panel Installations

Some Miele dishwashers do not come equipped with a front panel*. These dishwashers are designed to accept a custom door panel supplied by the cabinet maker. Miele has a unique panel integration system which allows the dishwasher to align with the surrounding cabinets.*

Panel size is determined in the following manner:



Width: *23 7/16" in all cases*

Thickness: *3/4" in all cases*

Height: *Determined using the following calculation:*

Panel Height = HTC - TKH

HTC *= Height to the underside of countertop*
TKH *= Toe-kick height*

Note: *Control panel is along the top edge of the unit. It is not visible when the unit is closed.*
*A handle **MUST** be located on the front panel in order to open the unit*

Maximum panel height*:* *31 7/8"*
Minimum panel height*:* *27 3/16"*

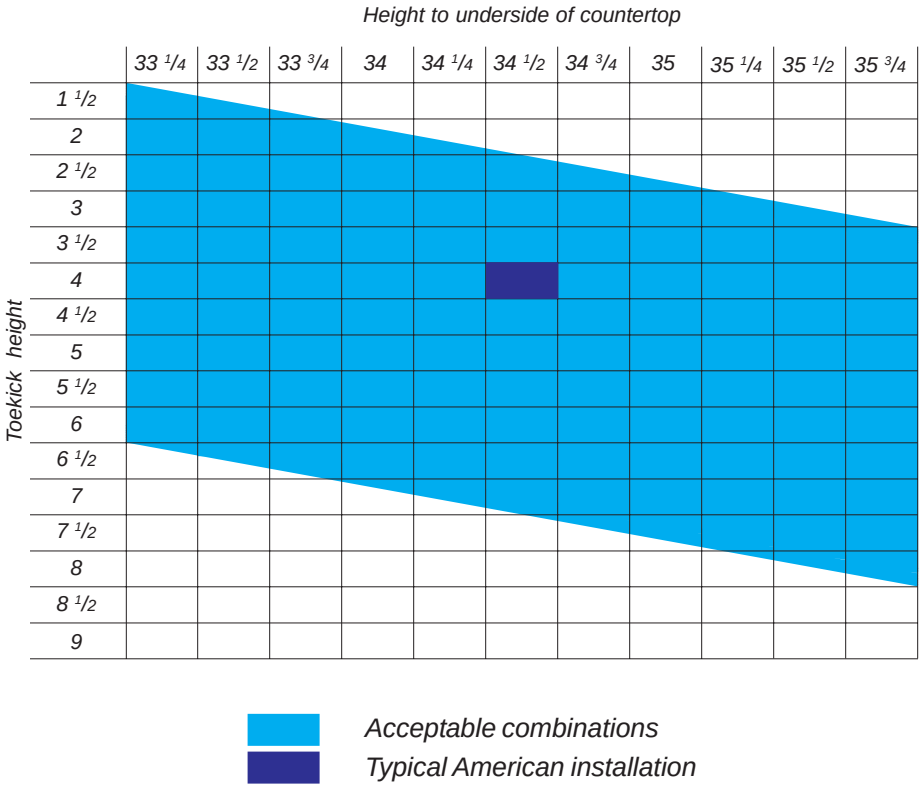
Maximum panel weight*:* *21 Pounds*

GFVi Installations

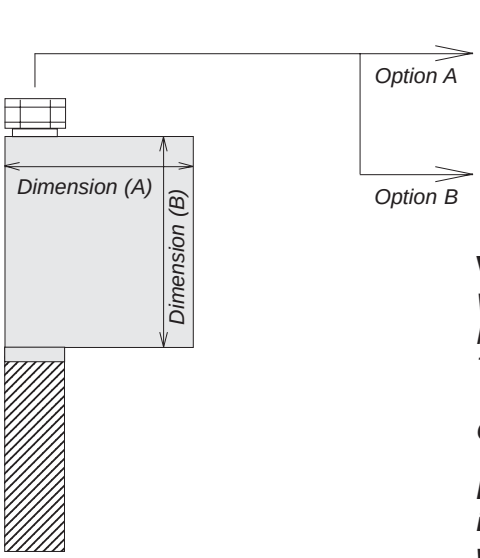
Miele offers pre-fabricated stainless steel panels for all fully integrated units. These panels are designed for various toe-kick heights and offer a choice of handle options.

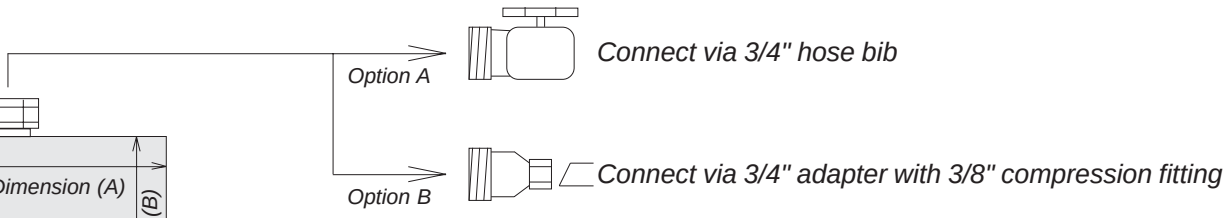
NOTE: Drawing is not to scale.

Installation Information
G2000 Dishwashers



Water Connection





Waterproof System Box Dimensions

Width (A): *3 1/4"*
Height (B): *3 1/2"*
Thickness: *1 3/4"*

Cutout: *2 1/4" x 4"*

NOTE: Waterproof system box should ONLY be installed in a vertical manner to prevent build-up of water within box and possible leakage.

Waterproof System

Temperature: *110° - 130° F*
Pressure: *4.5 - 145 PSI*
Drain hose: *7/8" ID - 5 feet long*

NOTE: Drawing is not to scale.

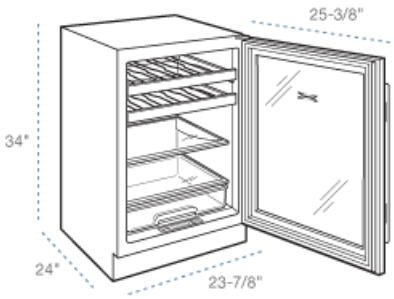
WET BAR

UC-24BG Beverage Center

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

The Sub-Zero UC-24BG Beverage Center simplifies life at home by bringing refrigeration anywhere it's needed. Fresh greens in the kitchen island. Soda and snacks in the media room. Chilled wine and mineral water in the master suite. Imagine how this innovative built-in refrigerator can serve you.



Model Options

MODEL OPTIONS

UC-24BG/O - Overlay

UC-24BG/S - Classic Stainless

Features

Technical Features

TECHNICAL FEATURES

Capacity: 5.7 cu ft (161 L)

Electrical Requirements: 115 V AC, 60 Hz, 15-amp circuit

Annual Energy Usage: 427 kWh/$45 (Based on 10.65 cents per kilowatt hour)

Shipping weight: Overlay 130 lbs (59 kg); Classic stainless 135 lbs (61 kg)

UL approved for US and Canada

Star-K Kosher certified as Sabbath and holiday-compliant

Kosher Certified

Design Features

DESIGN FEATURES

All refrigerator beverage center with wine storage to accommodate 16 (750 ml) bottles

Easy-access electronic controls with LCD display visible through the glass door

Roller-glide wine storage shelves faced with natural cherry wood have a three-quarter extension for easy access

Adjustable spill-proof cantilever glass shelf and spill-proof glass floor

Clear utility bin for storage of smaller items

Double-pane, full-view glass door and accent lighting matches appearance of Wine Storage Model 424

Overlay or stainless steel design application with standard full-view glass door

Other Features

OTHER FEATURES

High altitude glass door model can be special ordered

Two, five and twelve year residential warranty—exclusions apply, see warranty terms

Frequently Asked Questions - Planning

- How much do Sub-Zero/Wolf products cost?
- Where can I purchase Sub-Zero and Wolf products?
- Where can I find Sub-Zero/Wolf product specifications?
- What is the temperature range of a Sub-Zero?

Options & Accessories

DOOR OPTIONS

Glass door available in classic stainless steel with tubular or pro handles

High Altitude Glass Door

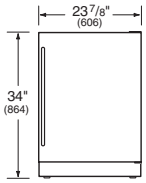
ACCESSORIES

Tubular and pro handles in classic stainless steel

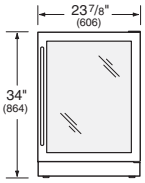
UL approved door lock kit

Undercounter Refrigeration. Sub-Zero undercounter refrigeration is a helpful addition to a master suite, bar, home office or media room. In the kitchen, a high-volume ice machine is a must for entertaining. The design flexibility of these compact yet roomy units makes them all the more welcome in any room or outdoor kitchen. They're ready to be fitted with a custom cabinet panel or can be ordered with a stainless steel panel.

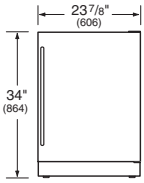
UNDERCOUNTER MODELS



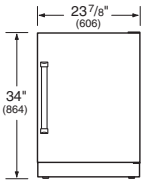
UC-24R



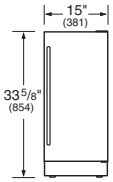
UC-24BG



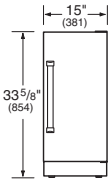
UC-24C(I)



UC-24RO



UC-15I(P)



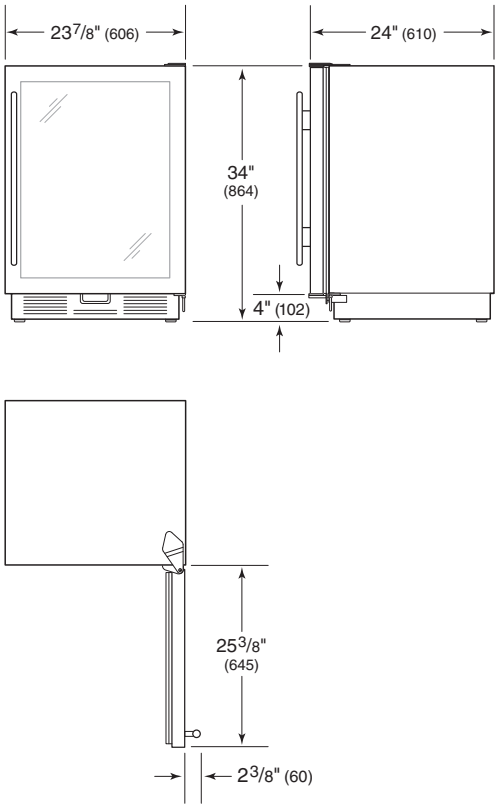
UC-15I(P)O

KEY FEATURES

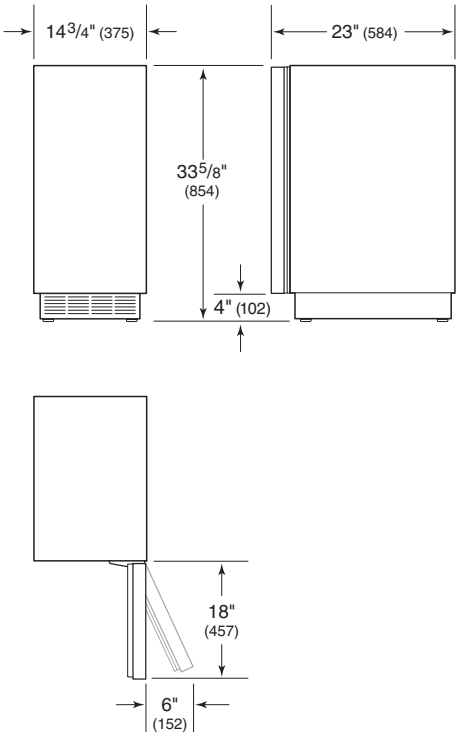
- Overlay and stainless steel design applications.
- Handle options coordinate with handles of Wolf cooking products.
- Models UC-24RO and UC-15I(P)O are UL approved for outdoor use.
- Energy efficient; many models are ENERGY STAR® qualified.
- All models are Star-K certified.

Overall Dimensions

UNDERCOUNTER MODELS



MODELS UC-24R, UC-24BG, UC-24C(I) AND UC-24RO



MODELS UC-15I(P) and UC-15I(P)O

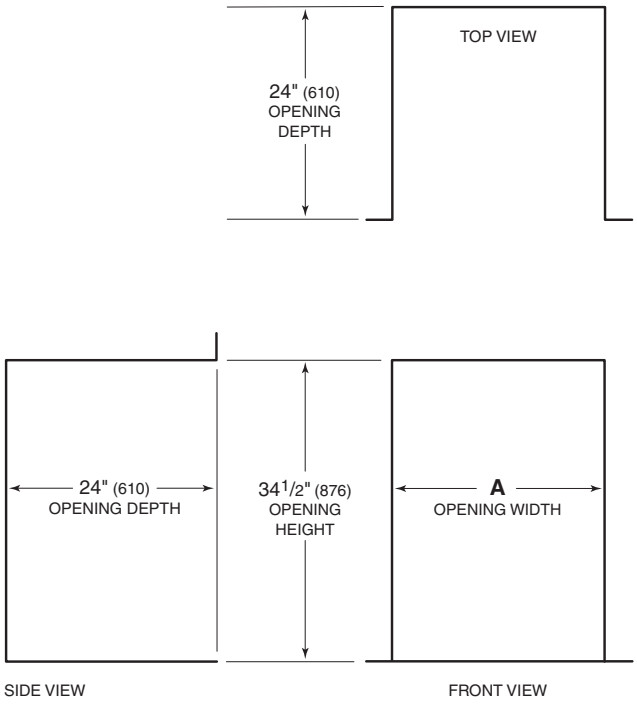
Model UC-15I overall dimensions do not include panel or handle.

Specifications

Capacity / Weight		
INTERIOR CAPACITY	**R CU FT (L)**	**F CU FT (L)**
UC-24R, UC-24BG and UC-24RO	5.7 (161)	
UC-24C(I)	3.6 (102)	1.1 (31)
ICE STORAGE CAPACITY		**LBS (KG)**
UC-15I(P) and UC-15I(P)O		26 (12)
SHIPPING WEIGHT		**LBS (KG)**
UC-24R, UC-24BG, UC-24C(I) and UC-24RO		130 (59)
UC-15I(P) and UC-15I(P)O		100 (45)

Opening Dimensions

UNDERCOUNTER MODELS



Opening Width	A
UC-24R, UC-24BG, UC-24C(I) and UC-24RO	24" (610)
UC-15I(P) and UC-15I(P)O	15 1/4" (387)

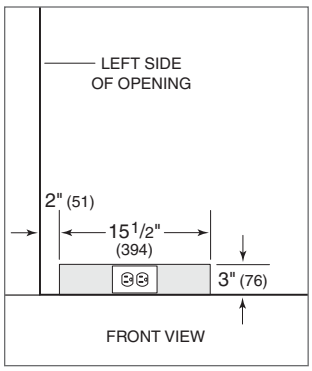
Planning Information

ELECTRICAL REQUIREMENTS

For ice machine models, it is recommended that electrical supply be placed in an adjacent cabinet. For all other undercounter models, locate the electrical supply within the shaded area shown in the illustration below. Follow the National Electrical Code and local codes and ordinances when installing the receptacle. A separate circuit, servicing only this appliance, is required.

IMPORTANT NOTE: Models UC-24RO and UC-15I(P)O are designed and safe for use in outdoor applications. When installed outdoors, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock. A GFCI is not recommended for use with other undercounter models and may cause interruption of operation.

Electrical Requirements	
Power Supply	115 V AC, 60 Hz
Circuit Breaker	15 amp
Receptacle	3-prong grounding-type



Location of electrical supply.

Overlay Panel

MODELS UC-24R, UC-24C(I) AND UC-15I(P)

The overlay design allows for a decorative panel to cover the door trim for a seamless appearance that will complement surrounding cabinetry. You may also choose to match the handle hardware of surrounding cabinetry. Refer to the charts for panel specifications.

MODEL UC-24BG

For model UC-24BG, the overlay door panel will consist of only a frame and will affix directly to the door with screws through a series of predrilled holes.

The glass area of the door is designed to be exposed to air circulation. Decorative overlays on the glass should be kept to a minimum. Do not install a solid panel on the glass door unit: this may cause moisture to form behind the panel. Refer to the charts for panel specifications.

IMPORTANT NOTE: The width of rails and stiles can be increased but should not exceed cabinet manufacturers' standard widths or the overall panel dimensions. The back sides of rails and stiles that will be visible through the glass door will need to be finished along with the inside edges of the frame.

Panel Dimensions		
UC-24R AND UC-24C(I)	W	H
Overlay Panel	23 3/4" (603)	30 1/16" (764)
UC-24BG	W	H
Overlay Panel	23 3/4" (603)	30 1/16" (764)
Rails and Stiles (min)	2 1/4" (57)	
UC-15I(P)	W	H
Overlay Panel	15" (381)	30 3/8" (772)

Panel Requirements	
MAX PANEL WEIGHT	
UC-24R and UC-24C(I)	20 lbs (9 kg)
UC-24BG	10 lbs (5 kg)
UC-15I(P)	15 lbs (7 kg)
MIN PANEL THICKNESS	
Overlay Panels	5/8" (16)

Door Clearance

MODELS UC-24R, UC-24BG AND UC-24C(I)

Undercounter models can be installed flush with surrounding cabinetry. Depending on the thickness of the overlay door panel, it may be necessary to install the unit so that it extends 1/4" (6) beyond the front surface of surrounding cabinetry. This will prevent interference between the door panel and adjoining cabinetry at the maximum 145° door swing. Refer to the full-scale template on page 83 of the wine storage section.

Accessories

These optional accessories are available through your authorized Sub-Zero dealer. For local dealer information, visit the find a showroom section of our website, subzero.com.

- Stainless steel front panel with tubular or pro handle.
- Stainless steel tubular and pro handles to match the style of Wolf ovens and ranges.
- UL approved door lock.

STANDARD HANDLES

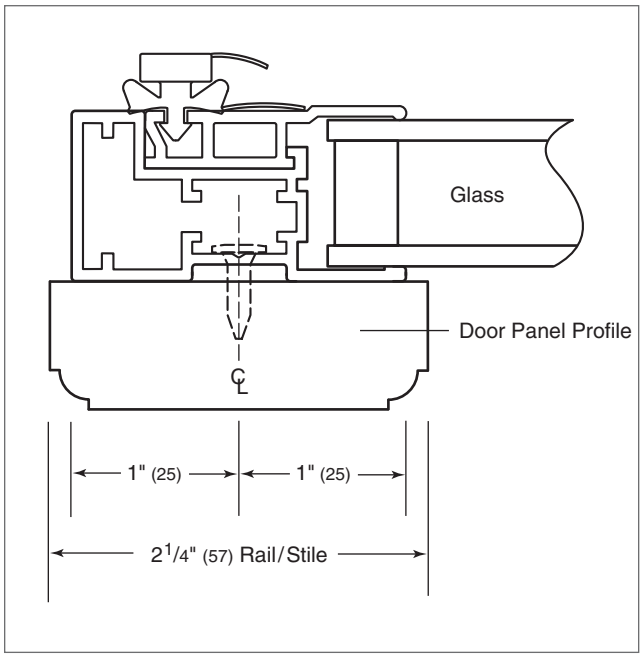
Refer to the chart below for standard handle lengths and the stud spacing of tubular and pro handles used on undercounter models.

Standard Handles	Length	Stud Spacing
UNDERCOUNTER MODELS		
Tubular Handle	24 3/16" (614)	16 1/4" (413)
Pro Handle	21" (533)	19 3/4" (502)

Door Frame Profile

FULL-SCALE TEMPLATE

The full-scale template shows the door frame profile for model UC-24BG and the relationship to the overlay panel (rails and stiles).

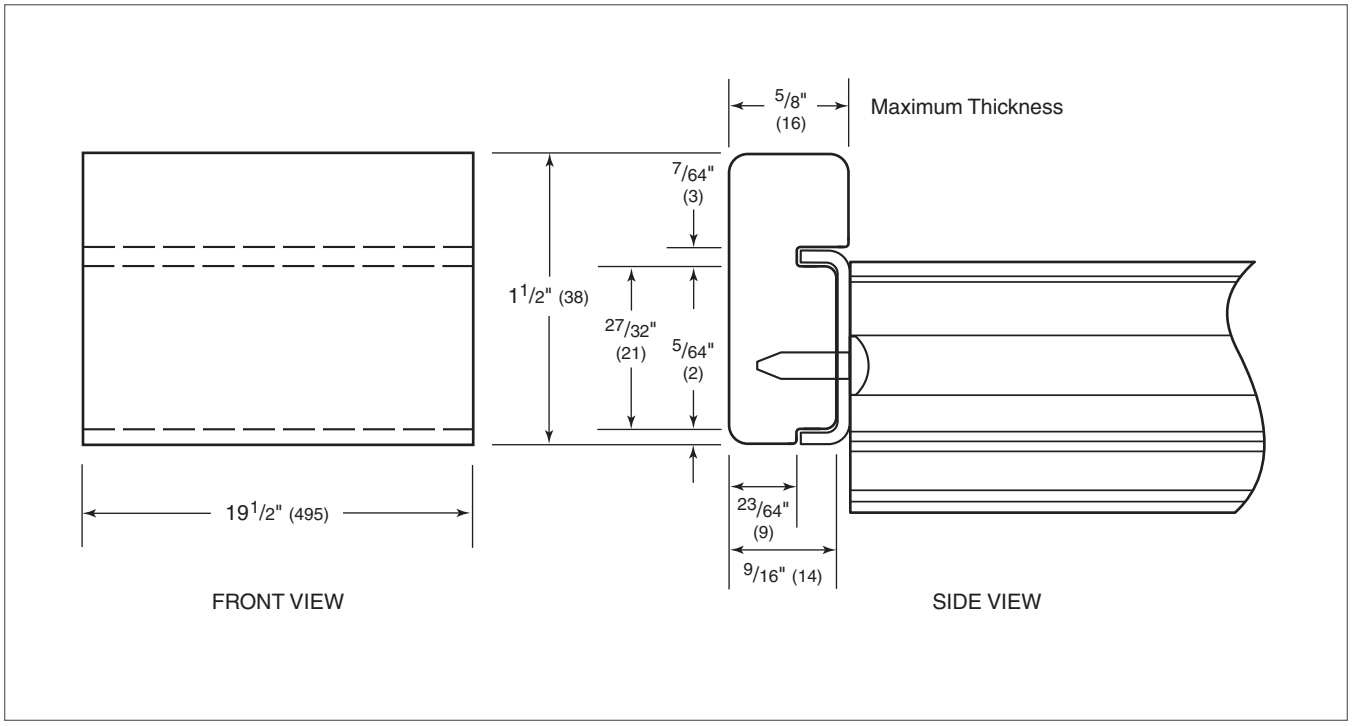


DOOR FRAME PROFILE
MODEL UC-24BG

Wine Shelf Wood Facing

FULL-SCALE TEMPLATE

For models UC-24BG and UC-24C(I), follow dimensions in the full-scale template below if you choose to replace the natural cherrywood facing of the wine shelves with wood more complementary to your design and surrounding cabinetry.



WINE SHELF WOOD FACING
MODELS UC-24BG AND UC-24C(I)

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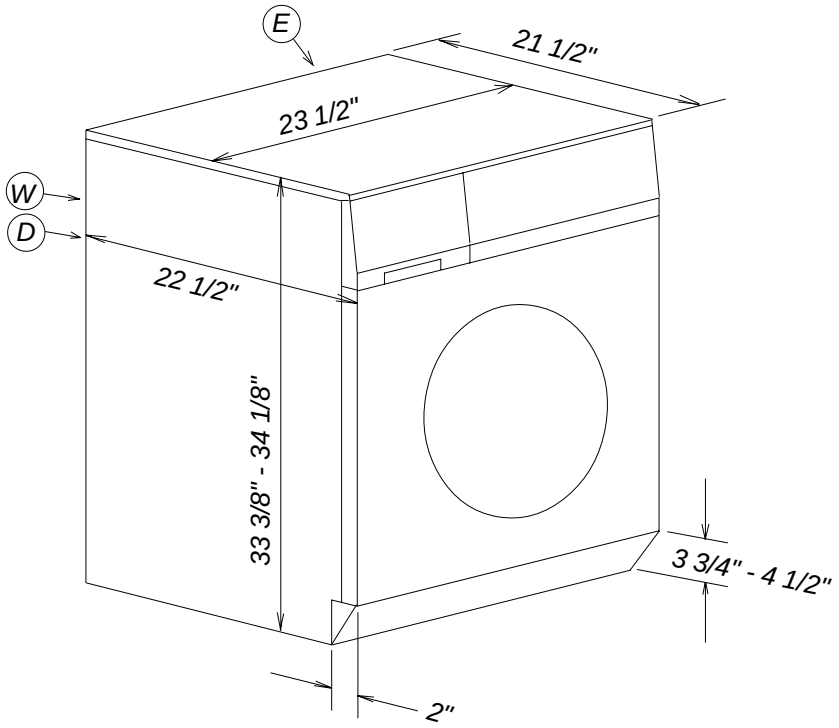
(W3033WH)

Product Dimensions

Large Capacity Washing Machine

Angled control

W3033 / W3035



Location Codes	
D -	5 foot flexible drain hose connects upper left rear.
E -	120 Volt, 15 Amp 5 foot molded plug power supply connects upper left rear (NEMA 5-15 Configuration).
W -	5 foot separate flexible hot and cold water intake hoses connect upper left rear.

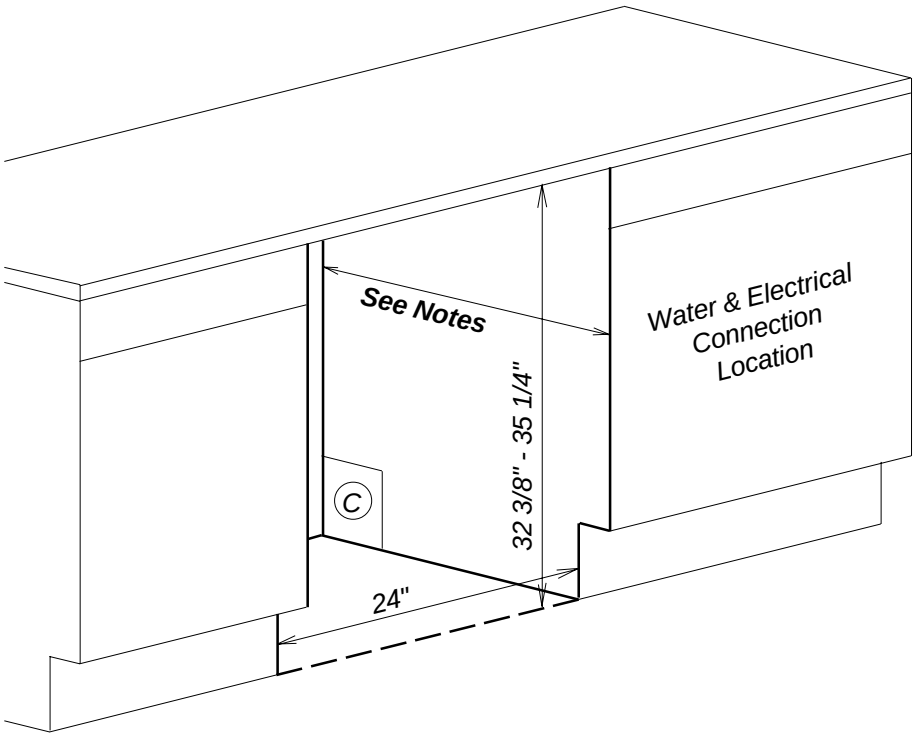
Notes
• ***All installations must be done in accordance with local codes***
• *See "Cut-out Dimensions" sheet for undercounter or built-in space requirements*
• ***Remove transport struts in rear of machine before installation.***

NOTE: Drawing is not to scale.

Cut-out Dimensions

Built-in Installations

Large Capacity Laundry Products



Location Codes
C - Cutout for Electric and Vent or Drain pass-through. Adjust according to duct or drain location.

Notes
• *Typically requires removal of unit's lid. Out of box unit height dimension without lid is 32 5/16" - 32 11/16".*

NOTE: Drawing is not to scale.

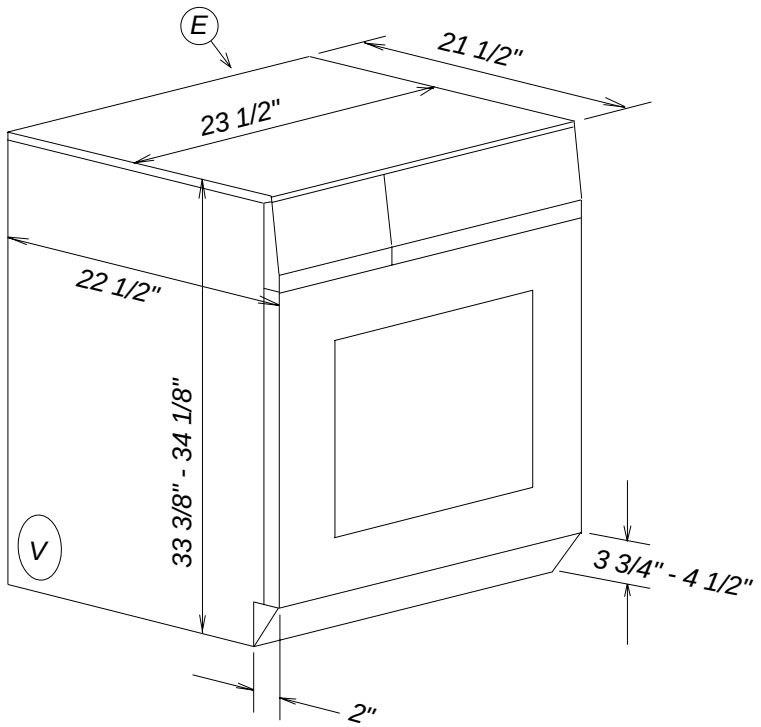
(T8003WH)

Product Dimensions

Large Capacity Vented Dryer

Angled control

T8003 / T8005



Location Codes	
E -	208/240 Volt, 30 Amp 5 foot molded plug power supply connects upper right rear (NEMA 14-30 Configuration).
V-	Venting location may be adjusted to lower right or left side or lower left rear (see separate sheet).

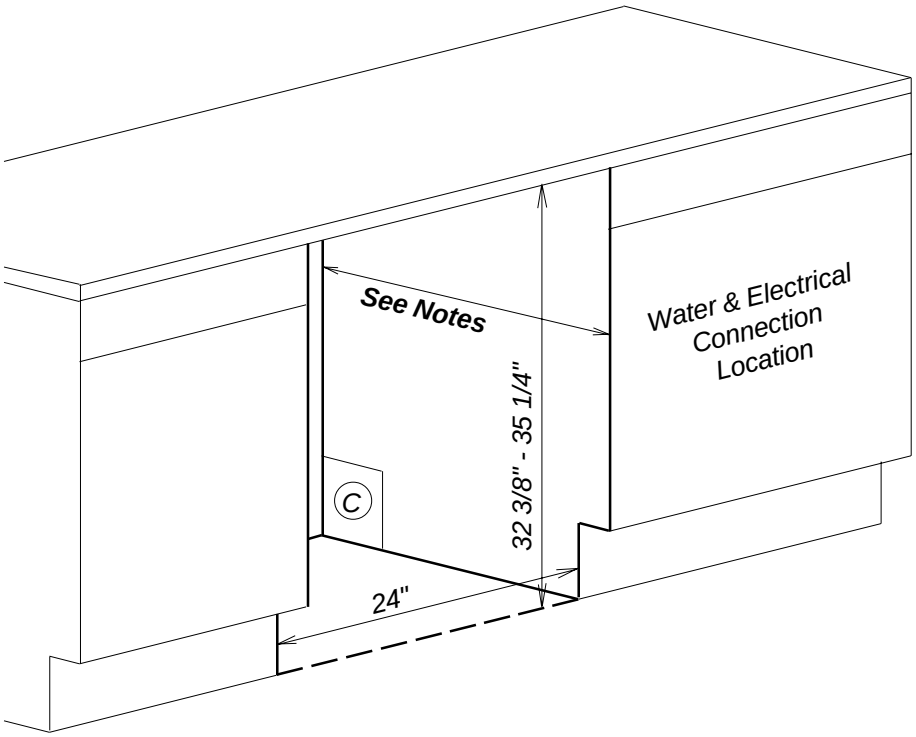
Notes
• ***All installations must be done in accordance with local codes***
• *See "Cut-out Dimensions" sheet for undercounter or built-in space requirements*

NOTE: Drawing is not to scale.

Cut-out Dimensions

Built-in Installations

Large Capacity Laundry Products



Location Codes	
C -	*Cutout for Electric and Vent/Drain pass-through. Adjust according to duct or drain location.*

Notes

- *Needed depth will vary by model number:*
  T8002-T8013C: 24" minimum
  T8019C: 25" minimum
- *Typically requires removal of unit's lid. Out of box unit height dimension without lid is 32 5/16" - 32 11/16".*

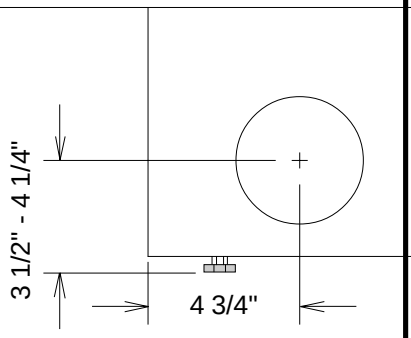
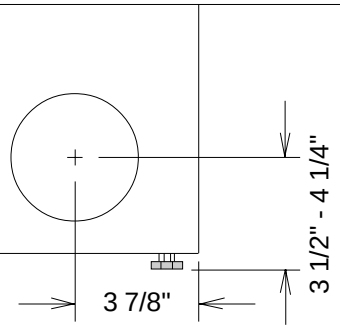
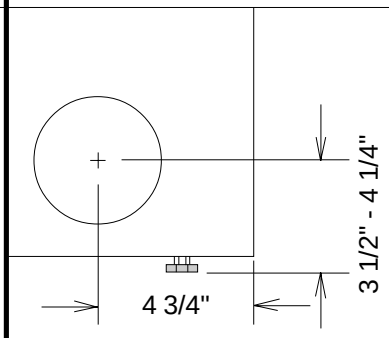
NOTE: Drawing is not to scale.

Vent Locations

Vented dryers

T8002, T8003, T8005

Vent Locations

Left Side View	*Rear View*	*Right Side View*
		

Corresponding Dryer Height with NO lid: 32 1/8" - 32 7/8"

Corresponding Dryer Height with lid: 33 3/8" - 34 1/8"

Vent Duct Calculations

Maximum Duct Lengths

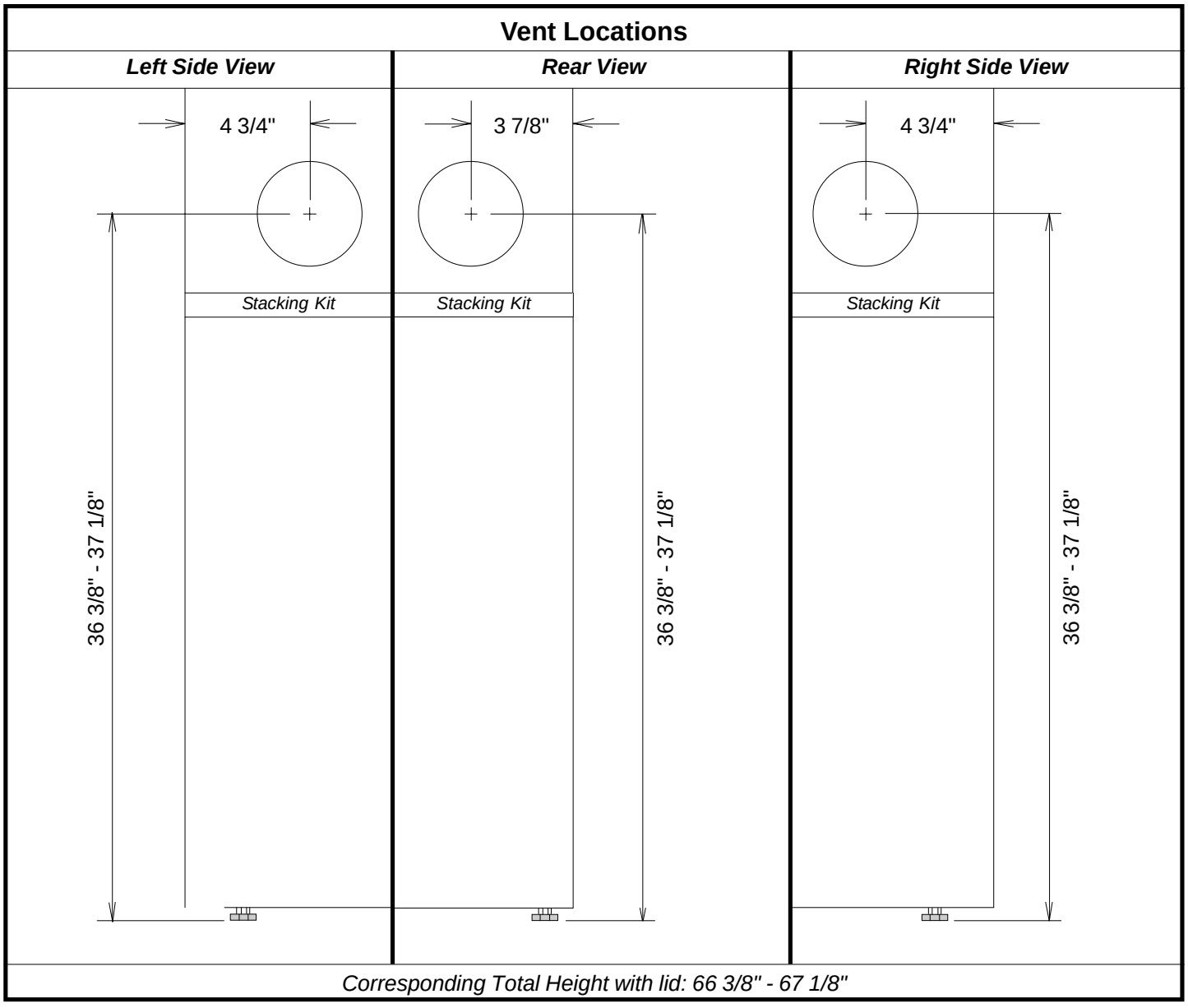
4" diameter	*65 feet*
4 3/16" diameter	*98 feet*
4 3/4" diameter	*140 feet*
5" diameter	*196 feet*

DO NOT use vinyl ducting with Miele appliances.

Type of Bend or duct	*Effective Radius*	*Subtract*
Flexible duct 90°	*4 - 12 inches*	*1 3/4 feet*
Flexible duct 90°	*12 - 20 inches*	*1 1/4 feet*
Flexible duct 45°	*4 - 20 inches*	*1 1/4 feet*
Smooth duct 90° or 45°	*4 - 8 inches*	*1 1/4 feet*
Elbow 90°	*Sharp bend*	*8 1/4 feet*
Concertina bend	*8 inch*	*2 3/4 feet*
Segmented bend	*8 inch*	*2 feet*
Louvered wall or window vent (#03780400)		*12 1/2 feet*
Wall vent kit with flap (#00087184)		*5 feet*
Window vent kit with flap (#00087185)		*5 feet*
Exhaust connection - left		*20 feet*
Exhaust connection - right		*33 feet*
Flat duct (#01221330)		*59 feet*

Vent Locations

Stacked Washer & Dryer
Example Combination



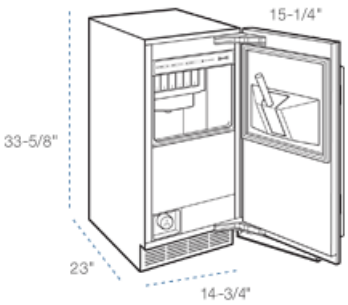
BILLIARDS BAR

UC-15I Ice Maker

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

Sub-Zero undercounter units simplify life at home by bringing refrigeration anywhere it's needed. In the kitchen, a high-volume ice machine is a must for entertaining. The Model UC-15I ice maker has a storage capacity of up to 25 pounds of ice.



Model Options

MODEL OPTIONS

UC-15I(P)

UC-15I(P)O

Features

Design Features

DESIGN FEATURES

Can be fitted with a custom overlay or stainless steel door front panel.

Classic stainless steel door panel with tubular or pro handles available as sales accessories.

24" depth design for a complete integrated look.

Solid core door with gasket and door closer.

Models UC-15I and UC-15IO have a gravity drain, while Models UC-15IP and UC-15IPO have a built-in pump to allow greater installation flexibility.

Automatic ice machine provides high-quality, clear ice.

Ice storage bin capacity of up to 25 lbs.

Automatic defrost.

Reversible door swing.

Front venting with removable kickplate allows unit to be serviced from the front.

UL approved for US and Canada.

Other Features

OTHER FEATURES

LED Bin Light

Delay Start

Clean Cycle

Water Filter

Ice Scoop

Exceptional Warranty

Frequently Asked Questions - Planning

Where can I find Sub-Zero/Wolf product specifications?

Can the door swing be reversed on the UC-15I ice maker?

How much ice will the UC-15I ice maker hold?

BUY ACCESSORIES

Sub-Zero UC-15I Ice Maker Filter

Options & Accessories

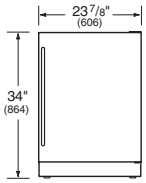
ACCESSORIES

Classic stainless steel door front panels with tubular or pro handles

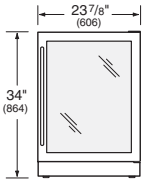
Stainless steel tubular or pro handles

Undercounter Refrigeration. Sub-Zero undercounter refrigeration is a helpful addition to a master suite, bar, home office or media room. In the kitchen, a high-volume ice machine is a must for entertaining. The design flexibility of these compact yet roomy units makes them all the more welcome in any room or outdoor kitchen. They're ready to be fitted with a custom cabinet panel or can be ordered with a stainless steel panel.

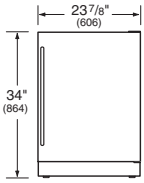
UNDERCOUNTER MODELS



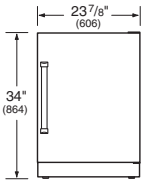
UC-24R



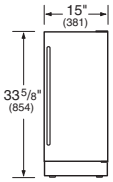
UC-24BG



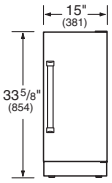
UC-24C(I)



UC-24RO



UC-15I(P)



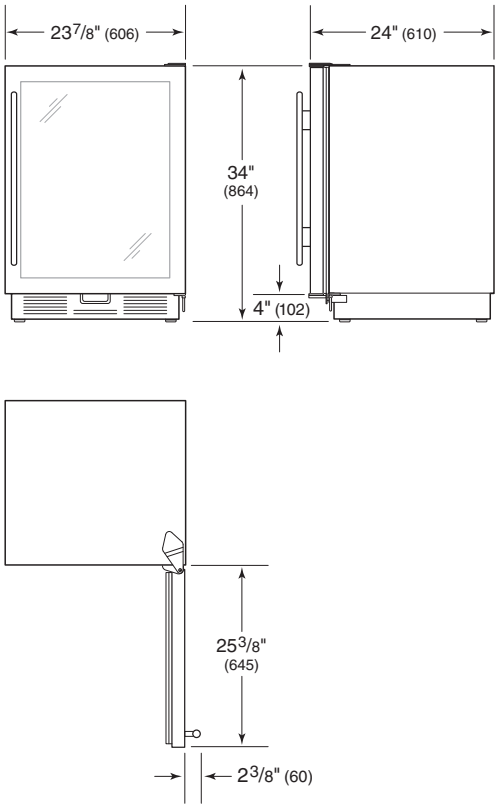
UC-15I(P)O

KEY FEATURES

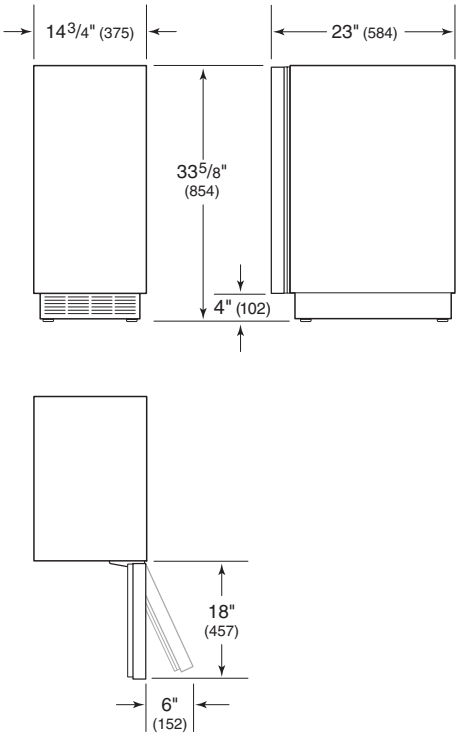
- Overlay and stainless steel design applications.
- Handle options coordinate with handles of Wolf cooking products.
- Models UC-24RO and UC-15I(P)O are UL approved for outdoor use.
- Energy efficient; many models are ENERGY STAR® qualified.
- All models are Star-K certified.

Overall Dimensions

UNDERCOUNTER MODELS



MODELS UC-24R, UC-24BG, UC-24C(I) AND UC-24RO



MODELS UC-15I(P) and UC-15I(P)O

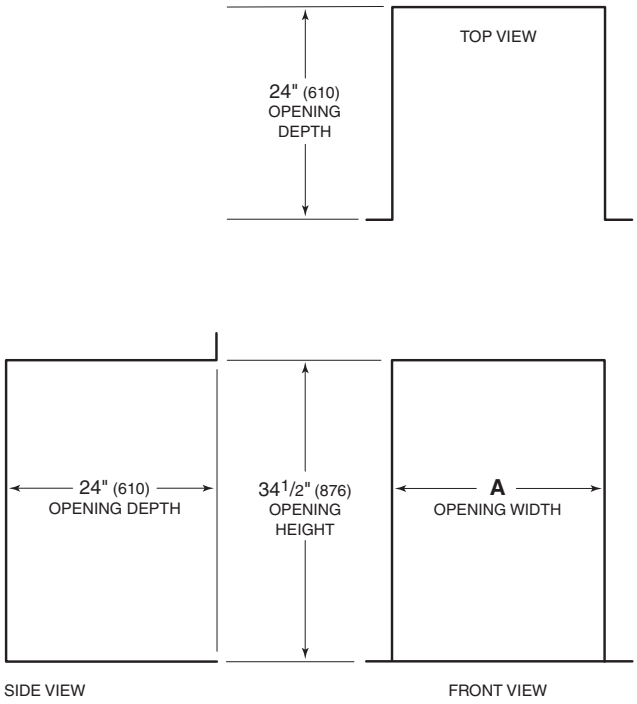
Model UC-15I overall dimensions do not include panel or handle.

Specifications

Capacity / Weight		
INTERIOR CAPACITY	**R CU FT (L)**	**F CU FT (L)**
UC-24R, UC-24BG and UC-24RO	5.7 (161)	
UC-24C(I)	3.6 (102)	1.1 (31)
ICE STORAGE CAPACITY		**LBS (KG)**
UC-15I(P) and UC-15I(P)O		26 (12)
SHIPPING WEIGHT		**LBS (KG)**
UC-24R, UC-24BG, UC-24C(I) and UC-24RO		130 (59)
UC-15I(P) and UC-15I(P)O		100 (45)

Opening Dimensions

UNDERCOUNTER MODELS



Opening Width	A
UC-24R, UC-24BG, UC-24C(I) and UC-24RO	24" (610)
UC-15I(P) and UC-15I(P)O	15 1/4" (387)

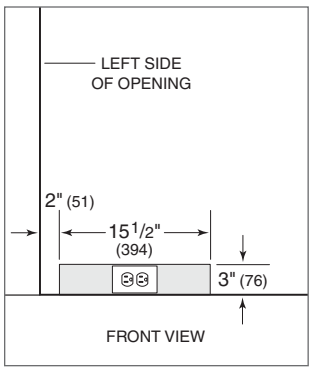
Planning Information

ELECTRICAL REQUIREMENTS

For ice machine models, it is recommended that electrical supply be placed in an adjacent cabinet. For all other undercounter models, locate the electrical supply within the shaded area shown in the illustration below. Follow the National Electrical Code and local codes and ordinances when installing the receptacle. A separate circuit, servicing only this appliance, is required.

IMPORTANT NOTE: Models UC-24RO and UC-15I(P)O are designed and safe for use in outdoor applications. When installed outdoors, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock. A GFCI is not recommended for use with other undercounter models and may cause interruption of operation.

Electrical Requirements	
Power Supply	115 V AC, 60 Hz
Circuit Breaker	15 amp
Receptacle	3-prong grounding-type



Location of electrical supply.

Planning Information

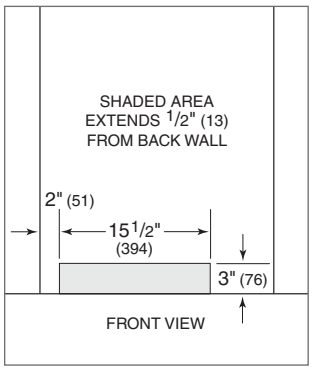
PLUMBING REQUIREMENTS

For model UC-24C(I) and ice machine models, the water supply line should be located within the shaded area shown in the illustrations below. The water supply line should be connected to the house supply with an easily accessible shut-off valve between the supply and the unit. Do not use self-piercing valves. A saddle valve kit is available through your authorized Sub-Zero dealer.

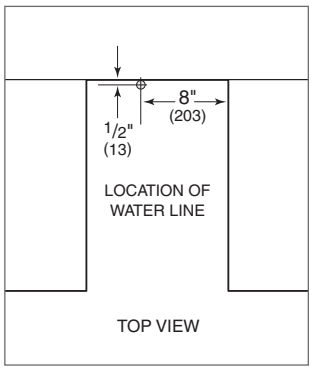
The ice maker operates on constant water pressure between 20 psi (1.4 bar) and 100 psi (6.9 bar).

IMPORTANT NOTE: In some cases, a reverse osmosis water filter system may not be able to maintain the minimum pressure consistently.

Plumbing Requirements	
Water Supply Line	1/4" OD copper line
Water Pressure	20–100 psi (1.4–6.9 bar)
Excess Water Line for Connection	26" (660) min



Model UC-24C(I).



Ice machine models.

Drain Pump

ICE MACHINE MODELS

Undercounter ice machine models can be ordered with or without a pump. Models without a drain pump will drain water from the unit by gravity. A drain must be installed.

The drain and inlet water tubes must be plumbed before connecting to the ice machine. For the gravity drain, all horizontal runs of drain lines must have a 1/4" (6) per 12" (305) fall. An air gap will likely be required between the unit and drain receptacle. A stand pipe with a trap below it would be acceptable for the drain receptacle.

IMPORTANT NOTE: Poor drainage will cause excessive ice melting in the ice bin.

Overlay Panel

MODELS UC-24R, UC-24C(I) AND UC-15I(P)

The overlay design allows for a decorative panel to cover the door trim for a seamless appearance that will complement surrounding cabinetry. You may also choose to match the handle hardware of surrounding cabinetry. Refer to the charts for panel specifications.

MODEL UC-24BG

For model UC-24BG, the overlay door panel will consist of only a frame and will affix directly to the door with screws through a series of predrilled holes.

The glass area of the door is designed to be exposed to air circulation. Decorative overlays on the glass should be kept to a minimum. Do not install a solid panel on the glass door unit: this may cause moisture to form behind the panel. Refer to the charts for panel specifications.

IMPORTANT NOTE: The width of rails and stiles can be increased but should not exceed cabinet manufacturers' standard widths or the overall panel dimensions. The back sides of rails and stiles that will be visible through the glass door will need to be finished along with the inside edges of the frame.

Panel Dimensions		
UC-24R AND UC-24C(I)	**W**	**H**
Overlay Panel	23 3/4" (603)	30 1/16" (764)
UC-24BG	**W**	**H**
Overlay Panel	23 3/4" (603)	30 1/16" (764)
Rails and Stiles (min)	2 1/4" (57)	
UC-15I(P)	**W**	**H**
Overlay Panel	15" (381)	30 3/8" (772)

Panel Requirements	
MAX PANEL WEIGHT	
UC-24R and UC-24C(I)	20 lbs (9 kg)
UC-24BG	10 lbs (5 kg)
UC-15I(P)	15 lbs (7 kg)
MIN PANEL THICKNESS	
Overlay Panels	5/8" (16)

Door Clearance

MODELS UC-24R, UC-24BG AND UC-24C(I)

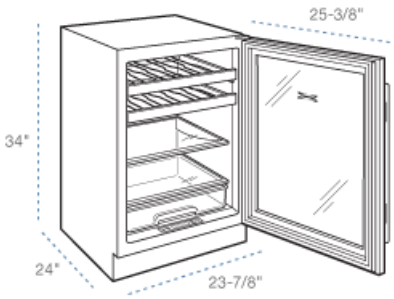
Undercounter models can be installed flush with surrounding cabinetry. Depending on the thickness of the overlay door panel, it may be necessary to install the unit so that it extends 1/4" (6) beyond the front surface of surrounding cabinetry. This will prevent interference between the door panel and adjoining cabinetry at the maximum 145° door swing. Refer to the full-scale template on page 83 of the wine storage section.

UC-24BG Beverage Center

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

The Sub-Zero UC-24BG Beverage Center simplifies life at home by bringing refrigeration anywhere it's needed. Fresh greens in the kitchen island. Soda and snacks in the media room. Chilled wine and mineral water in the master suite. Imagine how this innovative built-in refrigerator can serve you.



Model Options

MODEL OPTIONS

UC-24BG/O - Overlay

UC-24BG/S - Classic Stainless

Features

Technical Features

TECHNICAL FEATURES

Capacity: 5.7 cu ft (161 L)

Electrical Requirements: 115 V AC, 60 Hz, 15-amp circuit

Annual Energy Usage: 427 kWh/$45 (Based on 10.65 cents per kilowatt hour)

Shipping weight: Overlay 130 lbs (59 kg); Classic stainless 135 lbs (61 kg)

UL approved for US and Canada

Star-K Kosher certified as Sabbath and holiday-compliant

Kosher Certified

Design Features

DESIGN FEATURES

All refrigerator beverage center with wine storage to accommodate 16 (750 ml) bottles

Easy-access electronic controls with LCD display visible through the glass door

Roller-glide wine storage shelves faced with natural cherry wood have a three-quarter extension for easy access

Adjustable spill-proof cantilever glass shelf and spill-proof glass floor

Clear utility bin for storage of smaller items

Double-pane, full-view glass door and accent lighting matches appearance of Wine Storage Model 424

Overlay or stainless steel design application with standard full-view glass door

Other Features

OTHER FEATURES

High altitude glass door model can be special ordered

Two, five and twelve year residential warranty—exclusions apply, see warranty terms

Frequently Asked Questions - Planning

- How much do Sub-Zero/Wolf products cost?
- Where can I purchase Sub-Zero and Wolf products?
- Where can I find Sub-Zero/Wolf product specifications?
- What is the temperature range of a Sub-Zero?

Options & Accessories

DOOR OPTIONS

Glass door available in classic stainless steel with tubular or pro handles

High Altitude Glass Door

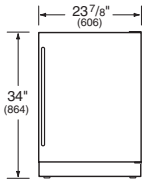
ACCESSORIES

Tubular and pro handles in classic stainless steel

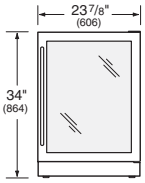
UL approved door lock kit

Undercounter Refrigeration. Sub-Zero undercounter refrigeration is a helpful addition to a master suite, bar, home office or media room. In the kitchen, a high-volume ice machine is a must for entertaining. The design flexibility of these compact yet roomy units makes them all the more welcome in any room or outdoor kitchen. They're ready to be fitted with a custom cabinet panel or can be ordered with a stainless steel panel.

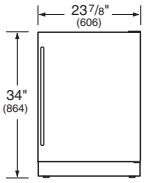
UNDERCOUNTER MODELS



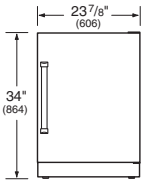
UC-24R



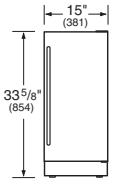
UC-24BG



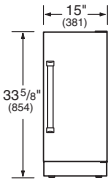
UC-24C(I)



UC-24RO



UC-15I(P)



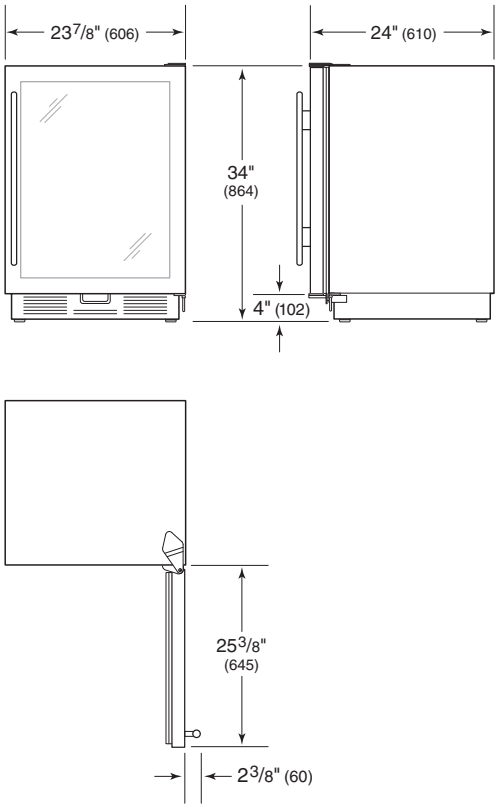
UC-15I(P)O

KEY FEATURES

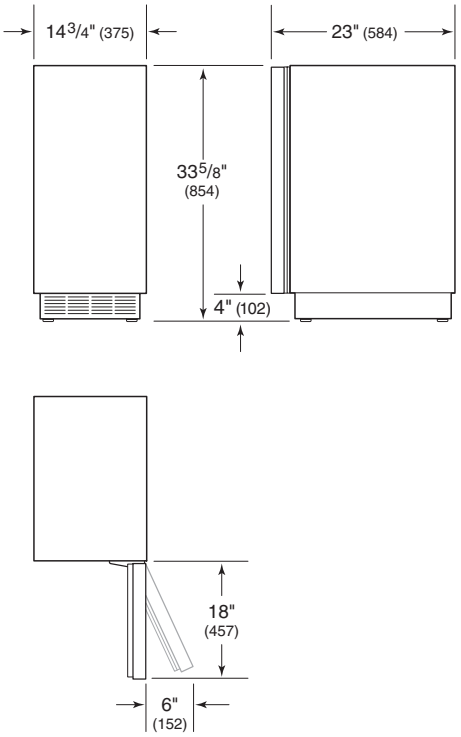
- Overlay and stainless steel design applications.
- Handle options coordinate with handles of Wolf cooking products.
- Models UC-24RO and UC-15I(P)O are UL approved for outdoor use.
- Energy efficient; many models are ENERGY STAR® qualified.
- All models are Star-K certified.

Overall Dimensions

UNDERCOUNTER MODELS



MODELS UC-24R, UC-24BG, UC-24C(I) AND UC-24RO



MODELS UC-15I(P) and UC-15I(P)O

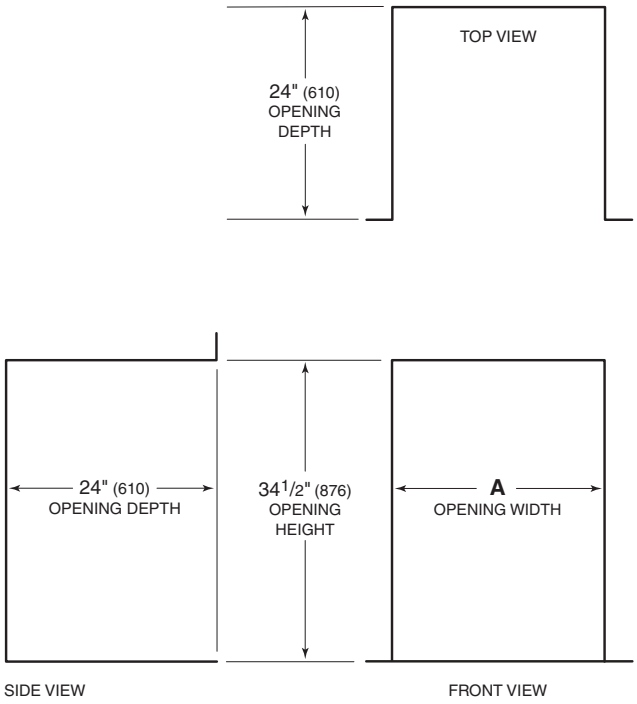
Model UC-15I overall dimensions do not include panel or handle.

Specifications

Capacity / Weight		
INTERIOR CAPACITY	**R CU FT (L)**	**F CU FT (L)**
UC-24R, UC-24BG and UC-24RO	5.7 (161)	
UC-24C(I)	3.6 (102)	1.1 (31)
ICE STORAGE CAPACITY		**LBS (KG)**
UC-15I(P) and UC-15I(P)O		26 (12)
SHIPPING WEIGHT		**LBS (KG)**
UC-24R, UC-24BG, UC-24C(I) and UC-24RO		130 (59)
UC-15I(P) and UC-15I(P)O		100 (45)

Opening Dimensions

UNDERCOUNTER MODELS



Opening Width	A
UC-24R, UC-24BG, UC-24C(I) and UC-24RO	24" (610)
UC-15I(P) and UC-15I(P)O	15 1/4" (387)

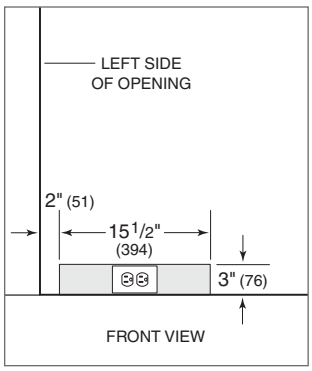
Planning Information

ELECTRICAL REQUIREMENTS

For ice machine models, it is recommended that electrical supply be placed in an adjacent cabinet. For all other undercounter models, locate the electrical supply within the shaded area shown in the illustration below. Follow the National Electrical Code and local codes and ordinances when installing the receptacle. A separate circuit, servicing only this appliance, is required.

IMPORTANT NOTE: Models UC-24RO and UC-15I(P)O are designed and safe for use in outdoor applications. When installed outdoors, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock. A GFCI is not recommended for use with other undercounter models and may cause interruption of operation.

Electrical Requirements	
Power Supply	115 V AC, 60 Hz
Circuit Breaker	15 amp
Receptacle	3-prong grounding-type



Location of electrical supply.

Overlay Panel

MODELS UC-24R, UC-24C(I) AND UC-15I(P)

The overlay design allows for a decorative panel to cover the door trim for a seamless appearance that will complement surrounding cabinetry. You may also choose to match the handle hardware of surrounding cabinetry. Refer to the charts for panel specifications.

MODEL UC-24BG

For model UC-24BG, the overlay door panel will consist of only a frame and will affix directly to the door with screws through a series of predrilled holes.

The glass area of the door is designed to be exposed to air circulation. Decorative overlays on the glass should be kept to a minimum. Do not install a solid panel on the glass door unit: this may cause moisture to form behind the panel. Refer to the charts for panel specifications.

IMPORTANT NOTE: The width of rails and stiles can be increased but should not exceed cabinet manufacturers' standard widths or the overall panel dimensions. The back sides of rails and stiles that will be visible through the glass door will need to be finished along with the inside edges of the frame.

Panel Dimensions		
UC-24R AND UC-24C(I)	W	H
Overlay Panel	23 3/4" (603)	30 1/16" (764)
UC-24BG	W	H
Overlay Panel	23 3/4" (603)	30 1/16" (764)
Rails and Stiles (min)	2 1/4" (57)	
UC-15I(P)	W	H
Overlay Panel	15" (381)	30 3/8" (772)

Panel Requirements	
MAX PANEL WEIGHT	
UC-24R and UC-24C(I)	20 lbs (9 kg)
UC-24BG	10 lbs (5 kg)
UC-15I(P)	15 lbs (7 kg)
MIN PANEL THICKNESS	
Overlay Panels	5/8" (16)

Door Clearance

MODELS UC-24R, UC-24BG AND UC-24C(I)

Undercounter models can be installed flush with surrounding cabinetry. Depending on the thickness of the overlay door panel, it may be necessary to install the unit so that it extends 1/4" (6) beyond the front surface of surrounding cabinetry. This will prevent interference between the door panel and adjoining cabinetry at the maximum 145° door swing. Refer to the full-scale template on page 83 of the wine storage section.

Accessories

These optional accessories are available through your authorized Sub-Zero dealer. For local dealer information, visit the find a showroom section of our website, subzero.com.

- Stainless steel front panel with tubular or pro handle.
- Stainless steel tubular and pro handles to match the style of Wolf ovens and ranges.
- UL approved door lock.

STANDARD HANDLES

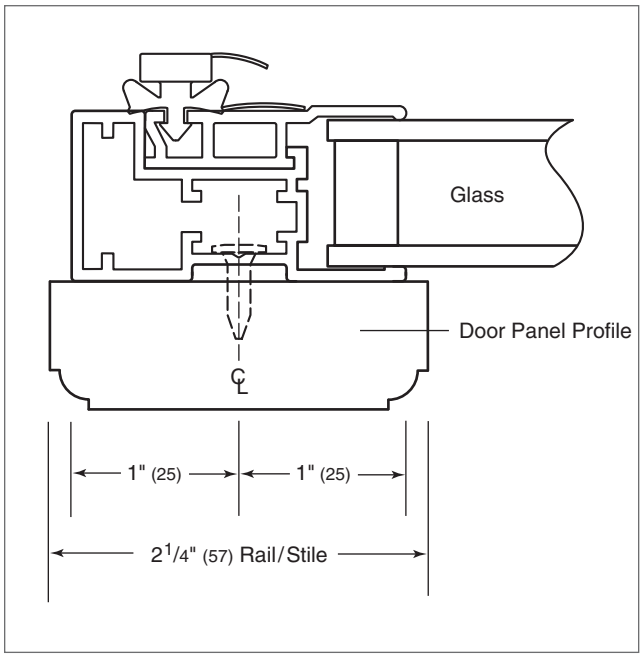
Refer to the chart below for standard handle lengths and the stud spacing of tubular and pro handles used on undercounter models.

Standard Handles	Length	Stud Spacing
UNDERCOUNTER MODELS		
Tubular Handle	24 3/16" (614)	16 1/4" (413)
Pro Handle	21" (533)	19 3/4" (502)

Door Frame Profile

FULL-SCALE TEMPLATE

The full-scale template shows the door frame profile for model UC-24BG and the relationship to the overlay panel (rails and stiles).

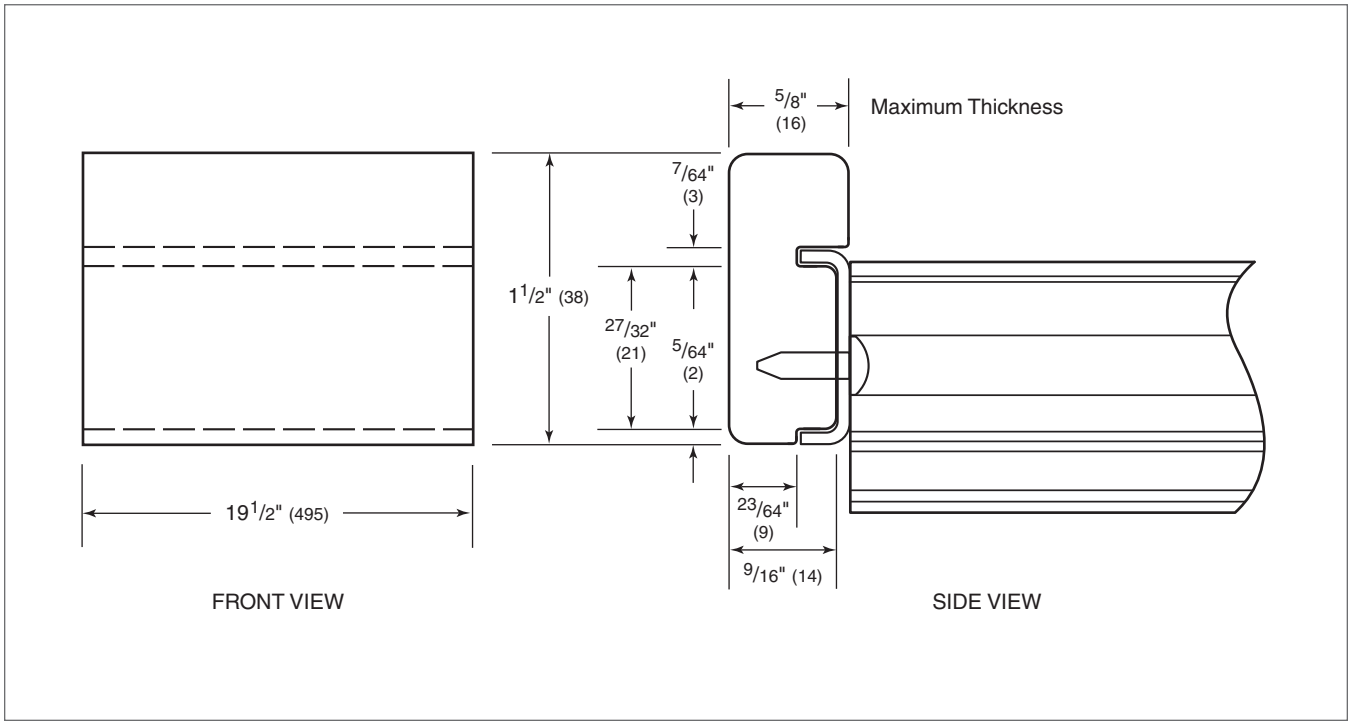


DOOR FRAME PROFILE
MODEL UC-24BG

Wine Shelf Wood Facing

FULL-SCALE TEMPLATE

For models UC-24BG and UC-24C(I), follow dimensions in the full-scale template below if you choose to replace the natural cherrywood facing of the wine shelves with wood more complementary to your design and surrounding cabinetry.



WINE SHELF WOOD FACING
MODELS UC-24BG AND UC-24C(I)

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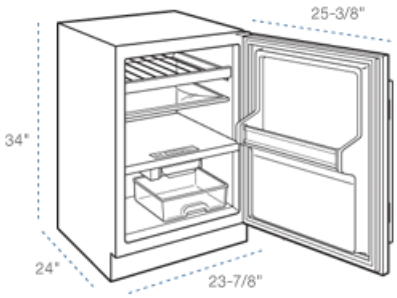
CASITA

UC-24C Refrigerator/Freezer

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

The UC-24C(I) refrigerator/freezer simplifies life at home by bringing refrigeration anywhere it's needed. Fresh greens in the kitchen island. Ice, soda and snacks in the media room. Chilled mineral water in the master suite. The combination Sub-Zero UC-24C(I) refrigerator/freezer features a wine storage shelf and can be ordered with or without an automatic ice maker.



Model Options

MODEL OPTIONS

UC-24C

UC-24CI

Features

Technical Features

TECHNICAL FEATURES

Refrigerator Capacity: 3.6 cu ft (102 L)

Freezer Capacity: 1.1 cu ft (31 L)

Wine Storage Capacity: Up to 8 (750 ml) bottles

Electrical Requirements: 115 V AC, 60 Hz, 15-amp circuit

Annual Energy Usage: 437 kWh/$47 (Based on 10.65 cents per kilowatt hour)

Shipping Weight (lbs): 130

UL approved for US and Canada

Star-K Kosher certified as Sabbath and holiday-compliant

Kosher Certified

Design Features

DESIGN FEATURES

Combination unit provides refrigeration and freezer storage

Easy-access electronic controls with LCD display

Adjustable, spill-proof cantilever glass shelves

Roller-glide wine storage shelf faced with natural cherry wood has a three-quarter extension for easy access

Automatic ice maker with clear ice bucket

Two-litre bottle storage in the bottom door shelf

This unit can be ordered with (Model UC-24CI) or without (Model UC-24C) an icemaker

Frequently Asked Questions - Planning

- How much do Sub-Zero/Wolf products cost?
- Where can I purchase Sub-Zero and Wolf products?
- Where can I find Sub-Zero/Wolf product specifications?
- What is the temperature range of a Sub-Zero?

Options & Accessories

ACCESSORIES

Door front panels in classic stainless with tubular or pro handles

Tubular and pro handles in classic stainless steel

UL-approved door lock

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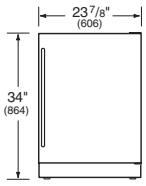
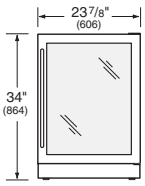
Undercounter Refrigeration. Sub-Zero undercounter refrigeration is a helpful addition to a master suite, bar, home office or media room. In the kitchen, a high-volume ice machine is a must for entertaining. The design flexibility of these compact yet roomy units makes them all the more welcome in any room or outdoor kitchen. They're ready to be fitted with a custom cabinet panel or can be ordered with a stainless steel panel.

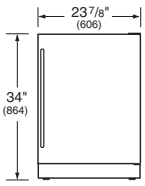
UNDERCOUNTER MODELS



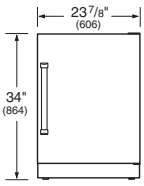
UC-24R



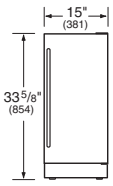
UC-24BG



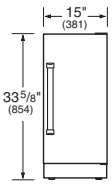
UC-24C(I)



UC-24RO



UC-15I(P)



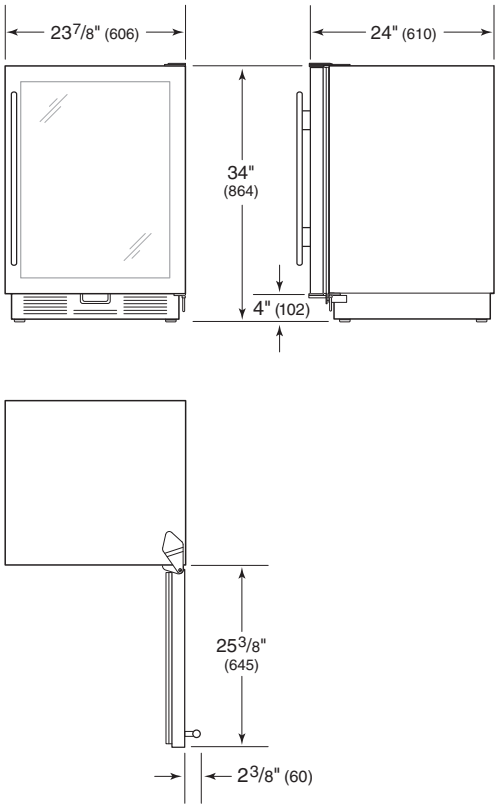
UC-15I(P)O

KEY FEATURES

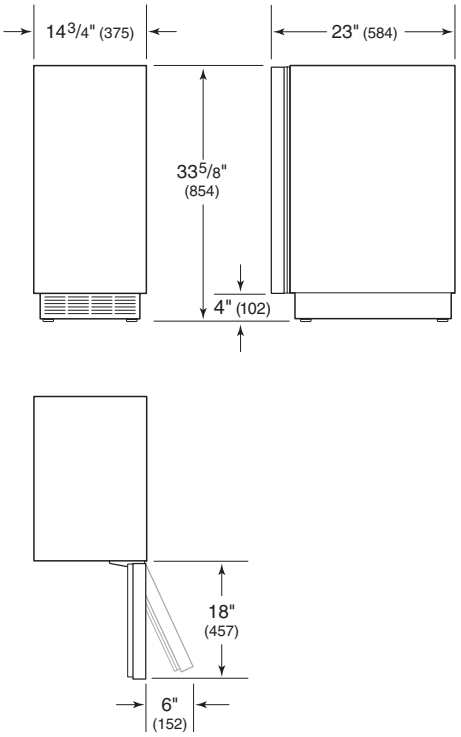
- Overlay and stainless steel design applications.
- Handle options coordinate with handles of Wolf cooking products.
- Models UC-24RO and UC-15I(P)O are UL approved for outdoor use.
- Energy efficient; many models are ENERGY STAR® qualified.
- All models are Star-K certified.

Overall Dimensions

UNDERCOUNTER MODELS



MODELS UC-24R, UC-24BG, UC-24C(I) AND UC-24RO



MODELS UC-15I(P) and UC-15I(P)O

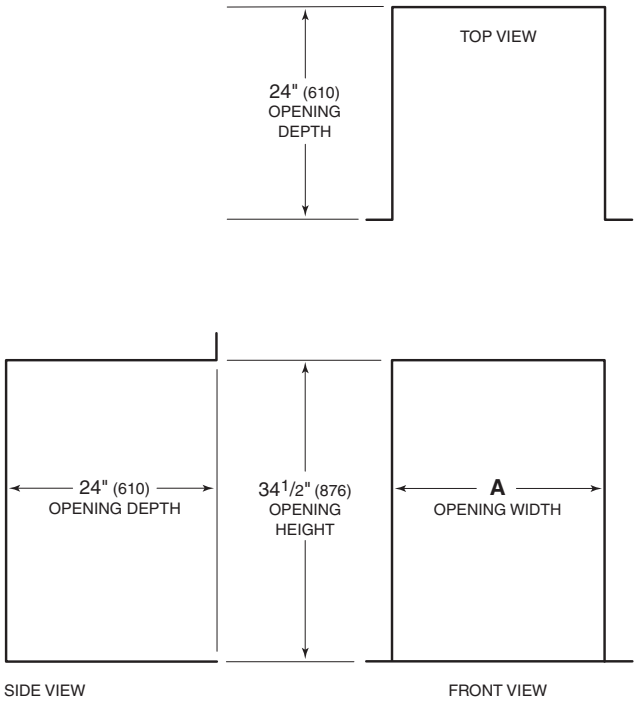
Model UC-15I overall dimensions do not include panel or handle.

Specifications

Capacity / Weight		
INTERIOR CAPACITY	**R CU FT (L)**	**F CU FT (L)**
UC-24R, UC-24BG and UC-24RO	5.7 (161)	
UC-24C(I)	3.6 (102)	1.1 (31)
ICE STORAGE CAPACITY		**LBS (KG)**
UC-15I(P) and UC-15I(P)O		26 (12)
SHIPPING WEIGHT		**LBS (KG)**
UC-24R, UC-24BG, UC-24C(I) and UC-24RO		130 (59)
UC-15I(P) and UC-15I(P)O		100 (45)

Opening Dimensions

UNDERCOUNTER MODELS



Opening Width	A
UC-24R, UC-24BG, UC-24C(I) and UC-24RO	24" (610)
UC-15I(P) and UC-15I(P)O	15 1/4" (387)

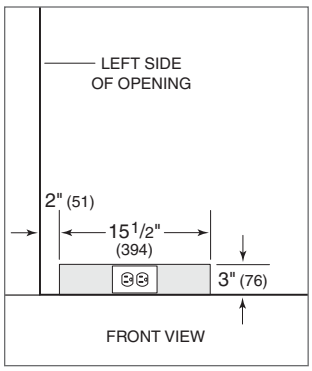
Planning Information

ELECTRICAL REQUIREMENTS

For ice machine models, it is recommended that electrical supply be placed in an adjacent cabinet. For all other undercounter models, locate the electrical supply within the shaded area shown in the illustration below. Follow the National Electrical Code and local codes and ordinances when installing the receptacle. A separate circuit, servicing only this appliance, is required.

IMPORTANT NOTE: Models UC-24RO and UC-15I(P)O are designed and safe for use in outdoor applications. When installed outdoors, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock. A GFCI is not recommended for use with other undercounter models and may cause interruption of operation.

Electrical Requirements	
Power Supply	115 V AC, 60 Hz
Circuit Breaker	15 amp
Receptacle	3-prong grounding-type



Location of electrical supply.

Planning Information

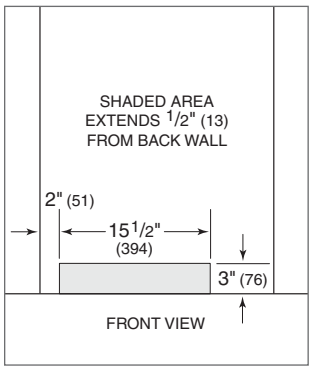
PLUMBING REQUIREMENTS

For model UC-24C(I) and ice machine models, the water supply line should be located within the shaded area shown in the illustrations below. The water supply line should be connected to the house supply with an easily accessible shut-off valve between the supply and the unit. Do not use self-piercing valves. A saddle valve kit is available through your authorized Sub-Zero dealer.

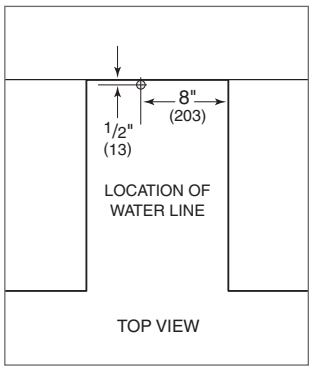
The ice maker operates on constant water pressure between 20 psi (1.4 bar) and 100 psi (6.9 bar).

IMPORTANT NOTE: In some cases, a reverse osmosis water filter system may not be able to maintain the minimum pressure consistently.

Plumbing Requirements	
Water Supply Line	1/4" OD copper line
Water Pressure	20–100 psi (1.4–6.9 bar)
Excess Water Line for Connection	26" (660) min



Model UC-24C(I).



Ice machine models.

Drain Pump

ICE MACHINE MODELS

Undercounter ice machine models can be ordered with or without a pump. Models without a drain pump will drain water from the unit by gravity. A drain must be installed.

The drain and inlet water tubes must be plumbed before connecting to the ice machine. For the gravity drain, all horizontal runs of drain lines must have a 1/4" (6) per 12" (305) fall. An air gap will likely be required between the unit and drain receptacle. A stand pipe with a trap below it would be acceptable for the drain receptacle.

IMPORTANT NOTE: Poor drainage will cause excessive ice melting in the ice bin.

Overlay Panel

MODELS UC-24R, UC-24C(I) AND UC-15I(P)

The overlay design allows for a decorative panel to cover the door trim for a seamless appearance that will complement surrounding cabinetry. You may also choose to match the handle hardware of surrounding cabinetry. Refer to the charts for panel specifications.

MODEL UC-24BG

For model UC-24BG, the overlay door panel will consist of only a frame and will affix directly to the door with screws through a series of predrilled holes.

The glass area of the door is designed to be exposed to air circulation. Decorative overlays on the glass should be kept to a minimum. Do not install a solid panel on the glass door unit: this may cause moisture to form behind the panel. Refer to the charts for panel specifications.

IMPORTANT NOTE: The width of rails and stiles can be increased but should not exceed cabinet manufacturers' standard widths or the overall panel dimensions. The back sides of rails and stiles that will be visible through the glass door will need to be finished along with the inside edges of the frame.

Panel Dimensions		
UC-24R AND UC-24C(I)	**W**	**H**
Overlay Panel	23 3/4" (603)	30 1/16" (764)
UC-24BG	**W**	**H**
Overlay Panel	23 3/4" (603)	30 1/16" (764)
Rails and Stiles (min)	2 1/4" (57)	
UC-15I(P)	**W**	**H**
Overlay Panel	15" (381)	30 3/8" (772)

Panel Requirements	
MAX PANEL WEIGHT	
UC-24R and UC-24C(I)	20 lbs (9 kg)
UC-24BG	10 lbs (5 kg)
UC-15I(P)	15 lbs (7 kg)
MIN PANEL THICKNESS	
Overlay Panels	5/8" (16)

Door Clearance

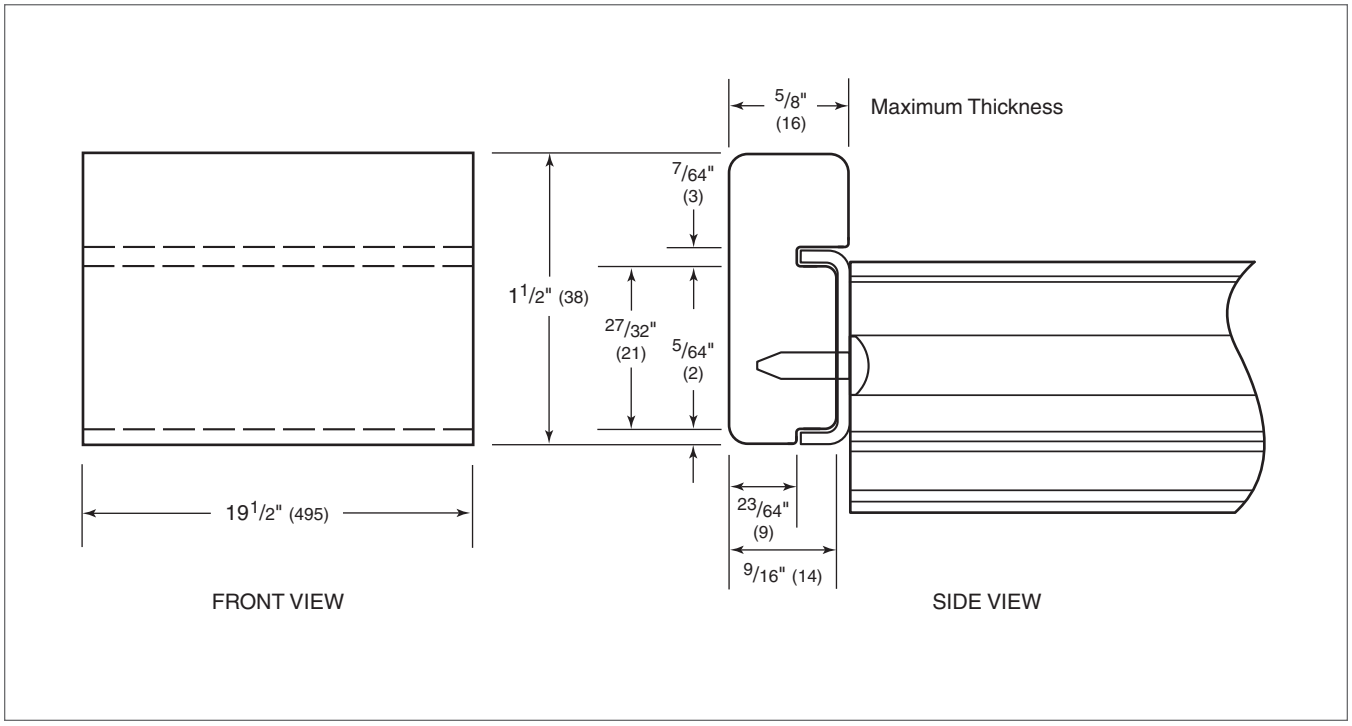
MODELS UC-24R, UC-24BG AND UC-24C(I)

Undercounter models can be installed flush with surrounding cabinetry. Depending on the thickness of the overlay door panel, it may be necessary to install the unit so that it extends 1/4" (6) beyond the front surface of surrounding cabinetry. This will prevent interference between the door panel and adjoining cabinetry at the maximum 145° door swing. Refer to the full-scale template on page 83 of the wine storage section.

Wine Shelf Wood Facing

FULL-SCALE TEMPLATE

For models UC-24BG and UC-24C(I), follow dimensions in the full-scale template below if you choose to replace the natural cherrywood facing of the wine shelves with wood more complementary to your design and surrounding cabinetry.



WINE SHELF WOOD FACING
MODELS UC-24BG AND UC-24C(I)

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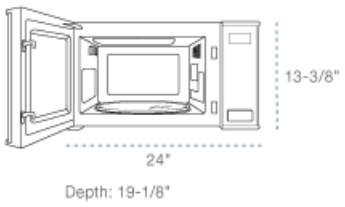
Microwave

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

What sort of microwave oven can you expect from a cooking company? This is the only microwave that deserves the Wolf name. It's fast – 1200 watts on high. Roomy – a full 2.0 cu. ft. (56 L) and it is a true cooking instrument with a vast range of advanced features including sensor cooking controlled from an interactive display.



Model Options

MODEL OPTIONS

MW24

Features

Technical Features

TECHNICAL FEATURES

Shipping Weight: 50 lbs

Overall Width with Trim: 29 7/8"

Overall Height with Trim: 18 1/4"

Removable 16" turntable and turntable support

Other Features

OTHER FEATURES

Multi-language—English, French and Spanish

Menu label and recipe guide

Safety door latches—oven will not operate unless the door is securely closed

Design Features

DESIGN FEATURES

Built-in or free-standing microwave oven with 2.0 cu ft capacity and 1200 watts of power

Classic stainless steel trim finish

Sensor cooking

Easy-to-operate control panel and programmable power options

Interactive display—99 minutes, 99 seconds

Warming feature

Oven light comes on when oven is operating or door is open

Tight door seals with one-touch door open pad

Frequently Asked Questions - Planning

- Where can I purchase Sub-Zero and Wolf products?
- How much do Sub-Zero/Wolf products cost?
- Where can I find Sub-Zero/Wolf product specifications?
- What sets the Wolf microwave apart from other microwaves?
- What is sensor cooking?
- What accessories are available for my Wolf microwave?
- What kind of electrical lines do I need to install this microwave?

Options & Accessories

ACCESSORIES

27" and 30" Stainless Steel Trim Options

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Microwave Ovens. As true cooking instruments, Wolf microwave ovens have features that make fast meals better meals. Wolf offers both a roomy, powerful standard microwave and a convection model that can microwave, broil and cook in three convection modes. Stainless steel trim kits are available through your authorized Wolf dealer to match L series and E series ovens. Drawer microwave models can be conveniently located undercounter, in a corner or below a Wolf E series oven. They are designed to match the trim style of E series ovens and can be installed in a standard or flush inset application.

MODEL MWD30-2U/S

KEY FEATURES

- Large-capacity interior.
- Built-in or freestanding option for design versatility (except drawer models).
- Sensor cooking to monitor and adjust settings.
- Warming feature for gentle heating.

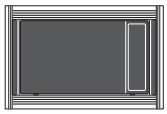
DRAWER MICROWAVES

MWD24-2U/S
24" (610) UNFRAMED

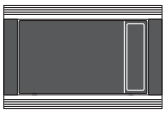
MWD30-2U/S
30" (762) UNFRAMED

MWD30-2F/S
30" (762) FRAMED

CONVECTION MICROWAVE



MWC24
L SERIES TRIM



MWC24
E SERIES TRIM

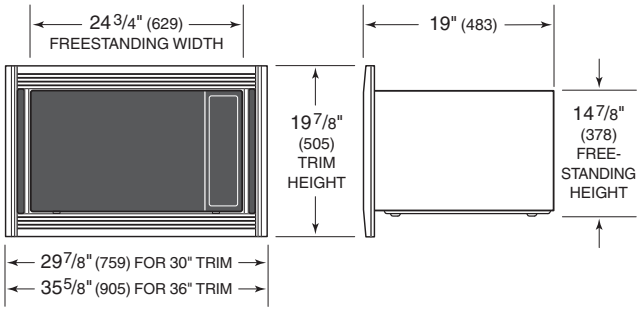
STANDARD MICROWAVE

MW24
L SERIES TRIM

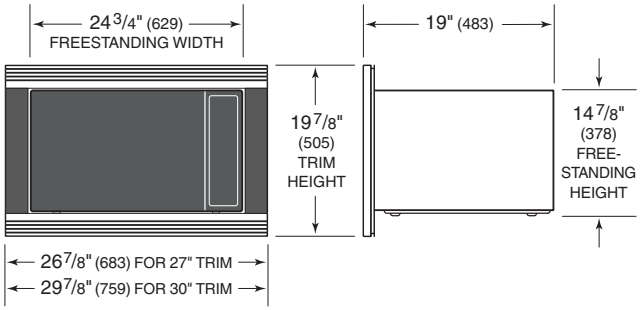
MW24
E SERIES TRIM

Convection Microwave

L SERIES TRIM

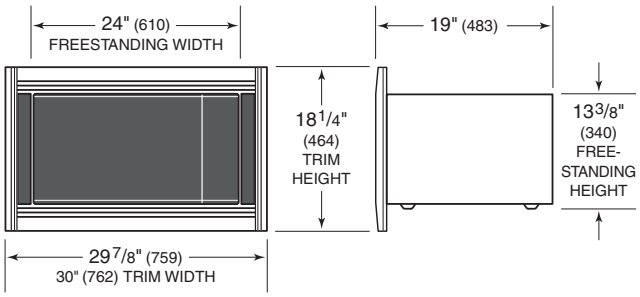


E SERIES TRIM

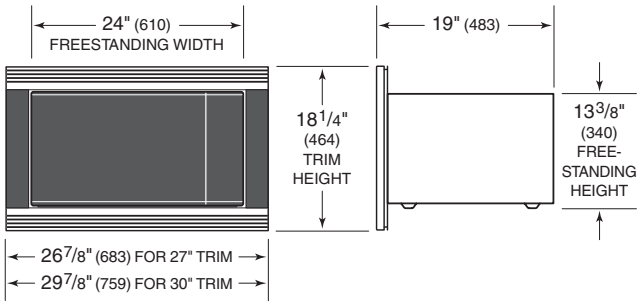


Standard Microwave

L SERIES TRIM



E SERIES TRIM



Planning Information

Wolf drawer microwave ovens can be installed in a standard or flush inset application. A flush inset installation requires the microwave to be recessed into the cabinet. Refer to the illustrations on the following pages for minimum cabinet dimensions for your specific installation. The cabinet must be able to support 125 lbs (57 kg).

In standard applications, the drawer microwave trim will overlap stiles and rails and will match the overlaps of E series ovens. Refer to the chart for overlap dimensions.

Wolf convection and standard microwave ovens can be used freestanding or built-in with optional trim kit available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

In a freestanding application, allow 2" (51) of airflow space on the top, rear and both sides. Built-in opening dimensions accommodate air flow space.

In built-in applications, convection and standard microwaves with trim kit will overlap stiles and rails and will match the overlaps of L series and E series ovens. Refer to the chart for overlap dimensions.

Microwave Trim Overlap

DRAWER MICROWAVE	24" MODEL	30" MODELS
Top Overlap	3/8" (10)	3/8" (10)
Bottom Overlap	1/8" (3)	1/8" (3)
Side Overlap	1" (25)	3/4" (19)
27" (686) E SERIES TRIM	**CONVECTION**	**STANDARD**
Top Overlap	1/4" (6)	9/16" (14)
Bottom Overlap	3/4" (19)	11/16" (17)
Side Overlap	13/16" (21)	13/16" (21)
30" (762) L AND E SERIES TRIM	**CONVECTION**	**STANDARD**
Top Overlap	1/4" (6)	7/16" (11)
Bottom Overlap	13/16" (21)	13/16" (21)
Side Overlap	1 3/16" (30)	1 3/16" (30)
36" (914) L SERIES TRIM	**CONVECTION**	**STANDARD**
Top Overlap	3/16" (5)	NA
Bottom Overlap	13/16" (21)	NA
Side Overlap	1 1/4" (32)	NA

Interior Specifications

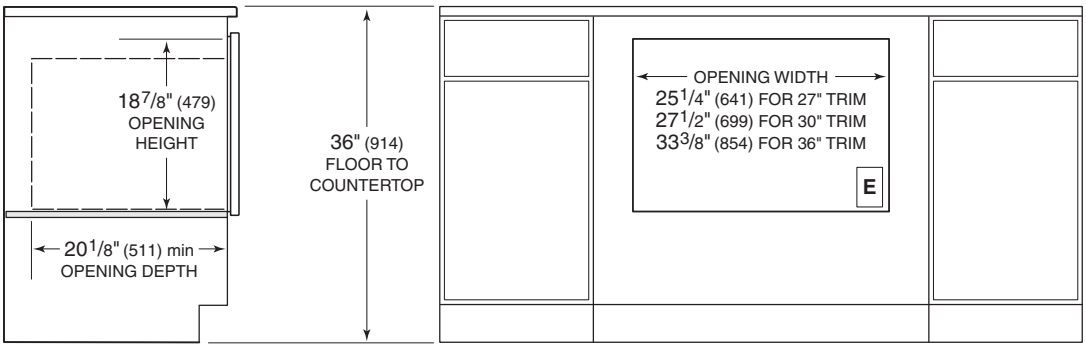
INTERIOR CAPACITY			CU FT (L)
Drawer Microwave			1.0 (28)
Convection Microwave			1.5 (42)
Standard Microwave			2.0 (57)
INTERIOR DIMENSIONS	**W**	**H**	**D**
Drawer Microwave	17 3/8" (441)	5 7/8" (149)	17 1/8" (435)
Convection Microwave	16 1/8" (410)	9 5/8" (244)	16 1/8" (410)
Standard Microwave	17 3/8" (441)	10 1/2" (267)	18 5/8" (473)

ELECTRICAL REQUIREMENTS

Wolf microwave ovens require a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker. A grounded 3-prong receptacle should be located within reach of the power cord.

Convection Microwave

BUILT-IN INSTALLATION WITH TRIM

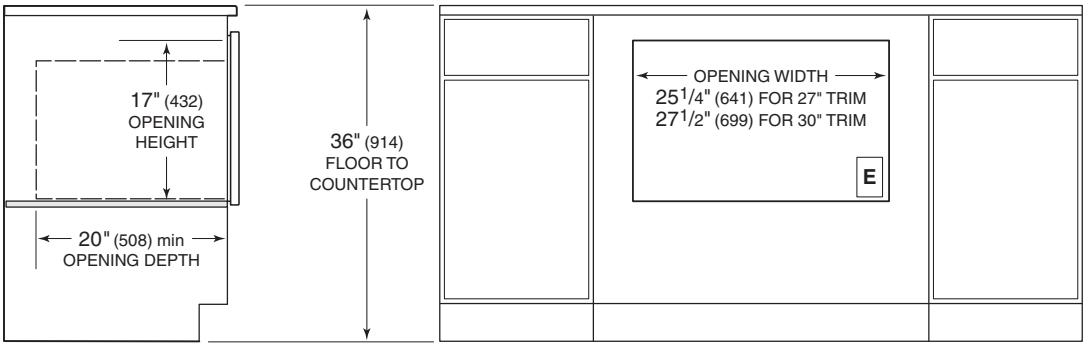


SIDE VIEW FRONT VIEW

Dashed line represents profile of unit.

Standard Microwave

BUILT-IN INSTALLATION WITH TRIM



SIDE VIEW FRONT VIEW

Dashed line represents profile of unit.

POOL/CABANA

Shown with 41" Cart - BQC0410T1

41" Ultra-Premium T-Series Grill with TruSear Infrared Burner- VGIQ

Outdoor Series

Solid Viking Construction

- **NEW!** Canopy has been designed for seamless fit and finish
  - No seams visible from front
- **NEW!** Cosmetic Updates
  - Knobs are now cast metal for improved durability
  - All bezels changed and match new indoor range line
  - Laser-Etched graphics on control panels
- Built from thick sheets of rugged, heavy-duty stainless steel
- Double wall construction insulates hood to help keep heat inside and provides for a cooler sidewall
  - Hood is slightly slanted to prevent water from accumulating on top of the grill and provides a sleek style that is synonymous with Viking name
- No exposed rotisserie slot to take away from strength of sidewall or allow the escape of precious heat
- All models can be built into any type of enclosure without the need of an insulated jacket - a Viking **exclusive**
- Portable carts are available for all models (sold separately)
- Stainless steel landing ledge with solid, welded, seamless finish
- No assembly required

Commercial-Type Cooking Power

- 25,000 BTU stainless steel grill burners produce intense searing heat across entire grilling surface
- Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance
- 15,000 BTU Gourmet-Glo™ infrared rear burner, a heavy-duty rotisserie motor, stainless steel 1/2" rotisserie rod, and two rotisserie forks
  - The infrared burner is a reliable, electronically ignited one-piece design
  - The rotisserie rod is mounted on a ball-bearing rod support that provides smooth rotating action, and the rod is fully enclosed within the grill, a Viking **exclusive**
  - The rotisserie motor assembly is supported by a rigid mount and is easily attached and removed from the grill for hassle-free cooking and storage
  - No counter balance required due to heavy-duty rotisserie system
- Removable smoker box accommodates wood chips or large wood chunks
  - Hinged smoker box design allows easy operation when adding smoker chips
  - 12,500 BTU burner underneath can be adjusted for maximum smoking performance
- The smoker box can be replaced with grilling grate for use of entire grill surface
- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy grill lighting

- Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control
    - Perforated design allows heat to spread quickly and evenly across entire surface
    - Burner flames are visible through perforations, allowing user to visually monitor heat output and adjust to the desired level
- Chrome-plated warming rack - reinforced by stainless steel rack supports - can easily be adjusted to three different positions, allowing use of additional accessory racks
- Thermometer located on canopy provides approximate grilling temperatures
- TruSear™¿ Infrared Burner
    - Located in far left grill burner position
    - Constructed of heavy-duty inconel stainless steel
    - 30,000 BTU high, 17,500 BTU low
    - Intense searing heat caramelizes the outside of food locking in the food¿s natural juices and flavors
    - Drippings from food are vaporized from intense heat of TruSear burner, generating flavor and preventing flare-ups
    - Reduced cooking times due to short preheat time and intense infrared heat
    - Versatile - cooks everything from thick steaks and chops to seafood and vegetables

Easy Maintenance and Cleanup

- Grease management system consists of full-width removable stainless steel drip tray with individual removable trays within the main tray
    - The **exclusive** "trays within a tray" design channels liquids to the precise drip tray location, providing easy cleanup because the liquids are contained
    - Stainless steel ball-bearing rollers provide smooth opening of the drip tray, while roller stops prevent tray from falling out
- Extra heavy-duty cooking grids are porcelain-coated to prevent food from easily sticking to them; the virtual non-stick surface creates optimal cooking areas, while also creating an easy-to-clean surface
- Burners are equipped with stainless steel drip guards to combat burner clog and to aid grease management by channeling the liquids to the drip tray, which assists in flare-up control

Carts and Cabinetry

- Stainless steel cart rolls easily on inboard locking casters and 10" rubber wheels, allowing unit to fit flush against wall
    - Includes two 16" wide by 24" deep fold-down side shelves
    - Front door for LP tank access
- Grills, Carts, and Cabinetry are all sold separately.
- Grill compatible with the following cabinetry: VQBO4121, VQWO4120

Exclusive Finishes

- Available in Stainless Steel (SS)
- Grill carts available in Stainless Steel (SS)
    - All parts designed for maintenance-free normal use

Warranty Highlights*

- One-year full covers all outdoor products - in-home repairs
- Five-year limited - burner assemblies, infrared rotisserie burner(s), and porcelain grill grates

Standard Features & Accessories

All models include

- Commercial styling and construction
  - Built from thick sheets of rugged, heavy-duty stainless steel
  - Double wall construction insulates hood to help keep heat inside and provides for a cooler sidewall
  - Hood is slightly slanted to prevent water from accumulating on top of grill, and provides a sleek style that is synonymous with the Viking name
  - No exposed rotisserie slot to take away from strength of sidewall or allow heat to escape
  - All models can be built into any type of enclosure without the need of an insulated jacket – a Viking **exclusive**
  - Stainless steel landing ledge with solid, welded, seamless finish
  - No assembly required
- Canopy has been designed for seamless fit and finish
- Knobs are cast metal for durability and all bezels match indoor range line
- All outdoor control panel graphics are permanently laser-etched at the factory
- Extra-deep sealed burner box keeps heat contained in burner area, allowing easier temperature maintenance
- Stainless steel flavor-generator plates catch drippings, generate smoke, minimize flare-ups, and allow for better heat control
  - Perforated design allows heat to spread quickly and evenly across entire surface
  - Burner flames are visible through perforations, allowing user to visually monitor heat output and adjust to desired level
- Chrome-plated warming rack – reinforced by heavy-duty rack supports – can easily be adjusted to three different positions, allowing use of additional accessory racks
- Rotisseries standard on all Ultra-Premium models; rotisserie system consists of a 15,000 BTU Gourmet-Glo™ infrared rear burner, heavy-duty rotisserie motor, stainless steel 1/2" rotisserie rods, and two rotisserie forks
  - Infrared burner is a reliable, electronically ignited one-piece design
  - Rotisserie rod is mounted on a ball-bearing rod support that provides smooth rotating action; rod is fully enclosed within grill, a Viking **exclusive** feature
  - Rotisserie motor assembly is supported by a rigid mount and is easily attached and removed from the grill for hassle-free cooking and storage
  - No counter balance required due to heavy-duty rotisserie system
- Removable smoker box accommodates wood chips or large wood chunks
  - Hinged design allows easy operation when adding smoker chips
  - 12,500 BTU burner underneath can be adjusted for maximum smoking performance
  - Smoker box can be replaced with grilling grate for use of entire grill surface
- Numerical thermometer gives precise temperatures for grilling, smoking, and warming
- Easy maintenance and cleanup
  - Extra heavy-duty cooking grids are porcelain-coated to prevent food from easily sticking; virtual non-stick surface creates optimal cooking areas, while also creating an easy-to-clean surface
  - Burners are equipped with stainless steel drip guards to combat burner clog and aid grease management by channeling liquids to the drip tray, assisting in flare-up control
  - Grease Control™ system consists of full-width removable stainless steel drip tray, and individual removable trays within main tray
    - **Exclusive** "trays within a tray" design channels liquids to the precise drip tray location, providing easy cleanup because liquids are contained
    - Stainless steel ball-bearing rollers provide smooth opening of drip tray, while roller stops prevent tray from falling out

Model Options

VGBQ410-3RE1*
E-Series
Three-Burner All-Grill

VGBQ412-2RE1*
E-Series
Two-Burner Grill
w/Side Burners

VGIQ410-3RT/E1*
T-Series/E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)

VGIQ412-2RT1*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)/
VGIQ411-2RE1*
E-Series Two-Burner Grill
(inc. TruSear™ Side Burner)

FINISH DETAILS FOR ALL MODELS

- Stainless Steel (SS)
  - Porcelain-coated cooking grids (and "V" grates on the 412 model's side burners), and black knobs.
- Brass Trim Option (BR)—nameplate, handle/brackets, and knob bezels. Brass components have a durable protective coating for maintenance-free normal use.

***T-Series & E-Series models look the same, with the exception of the canopy light switch in the upper right corner of the E-Series control panel. (See photo of 30"W. E-Series grill for example.)**

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGBQ4103RT1**N**SS).
If ordering optional brass trim, specify code at end (VGBQ4103RT1NSS**BR**).

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Dimensions & Specifications

Please see **Installation Notes & Accessories** for important information, including fuel conversion kits, carts, and side burners.

VGBQ T-Series grills are Star-K certified for use on the Jewish Sabbath or Jewish holidays. (VGIQ grills are not Star-K certified.)

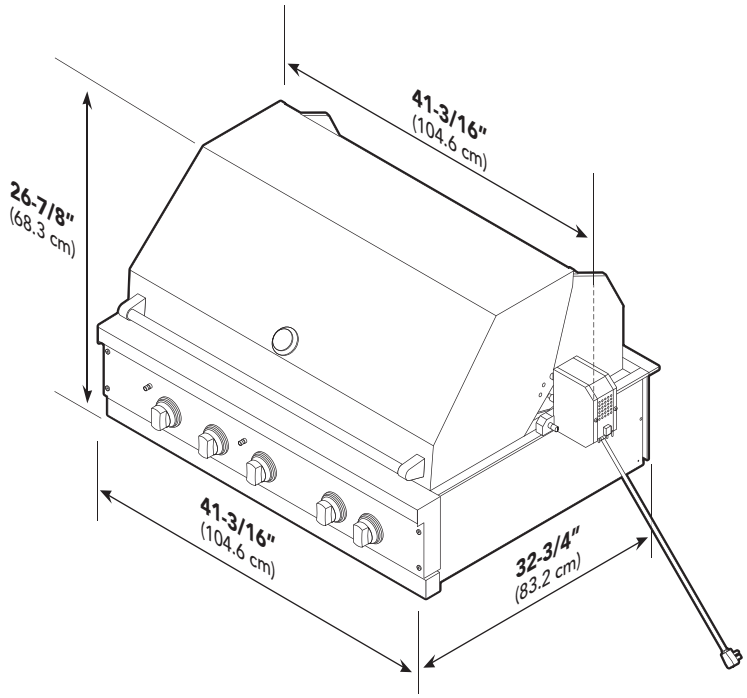
PRODUCT DIMENSIONS

VGBQ410-3RE1*
E-Series
Three-Burner All-Grill

VGBQ412-2RE1*
E-Series
Two-Burner Grill
w/Side Burners

VGIQ410-3RT/E1*
T-Series /E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)

VGIQ412-2RT1*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)/
VGIQ411-2RE1*
E-Series Two-Burner Grill
(inc. TruSear™ Side Burner)



	VGBQ410-3RE1	VGBQ412-2RE1	VGIQ410-3RT/E1	VGIQ412-2RT1/411-2RE1
Overall width		**41-3/16" (104.6 cm)**		
Overall height—hood closed		**26-7/8" (68.3 cm)**		
With hood fully open		**33-3/16" (84.3 cm)**		
Overall depth—from front of knobs		**32-3/4" (83.2 cm)**		
Approx. ship wt. lbs. (kg)	380 (172.5)	350 (158.9)	380 (172.5)	350 (158.9)

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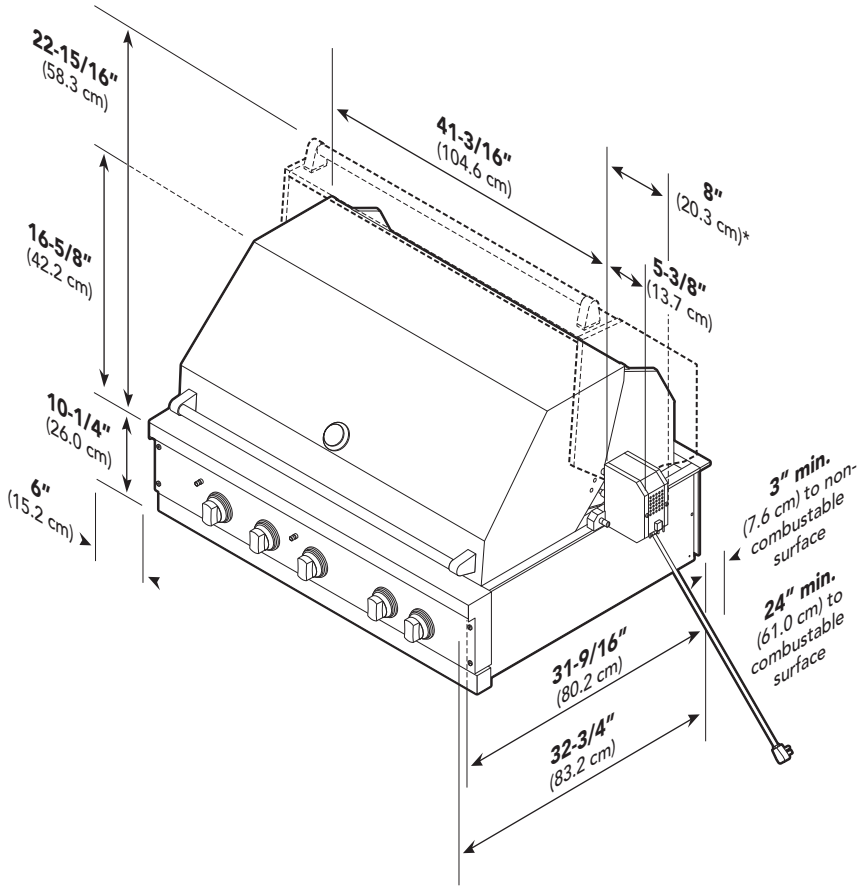
Dimensions & Specifications

CLEARANCE DIMENSIONS & HOOD SWING



Minimum clearances

1. Maintain a min. of 6" (15.2 cm) from the sides, or a min. of 8" (20.3 cm) from the right side if there is a rotisserie motor, and a min. of 24" (61.0 cm) from the back above the cooking surface to adjacent vertical combustible construction. Do not place grill under unprotected combustible construction.
2. Maintain a min. of 3" (7.6 cm) clearance from the back of the grill with a canopy and a min. of 6" (15.2 cm) from the back of the grill without a canopy to non-combustible construction to allow the lid to open fully and for proper ventilation. (The grill exhausts combustion products and cooking greases to the back.) Never place the grill where the exhaust is directed at a window, less than 24" (61.0 cm) to combustible material, or any surface that is difficult to clean. Allow at least 6" side clearance to non-combustible construction above the cooking surface for counter space. If using the rotisserie option, the space is essential for motor and skewer clearance. The grill can be placed directly adjacent to combustible and/or non-combustible construction below the cooking surface.
3. When determining a suitable location for the grill, take into account exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible. Place the grill only in a well-ventilated area. Never place the grill in a building, garage, breezeway, shed, or other fully enclosed areas. During heavy use, the grill will produce a lot of smoke; ensure you have adequate room for smoke to dissipate.
4. If using a rear wall, place the electrical service on the right-hand side for the rotisserie motor.

IMPORTANT: Gas fittings, regulator, and installer-supplied shut-off valve must be easily accessible.

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Installation Requirements

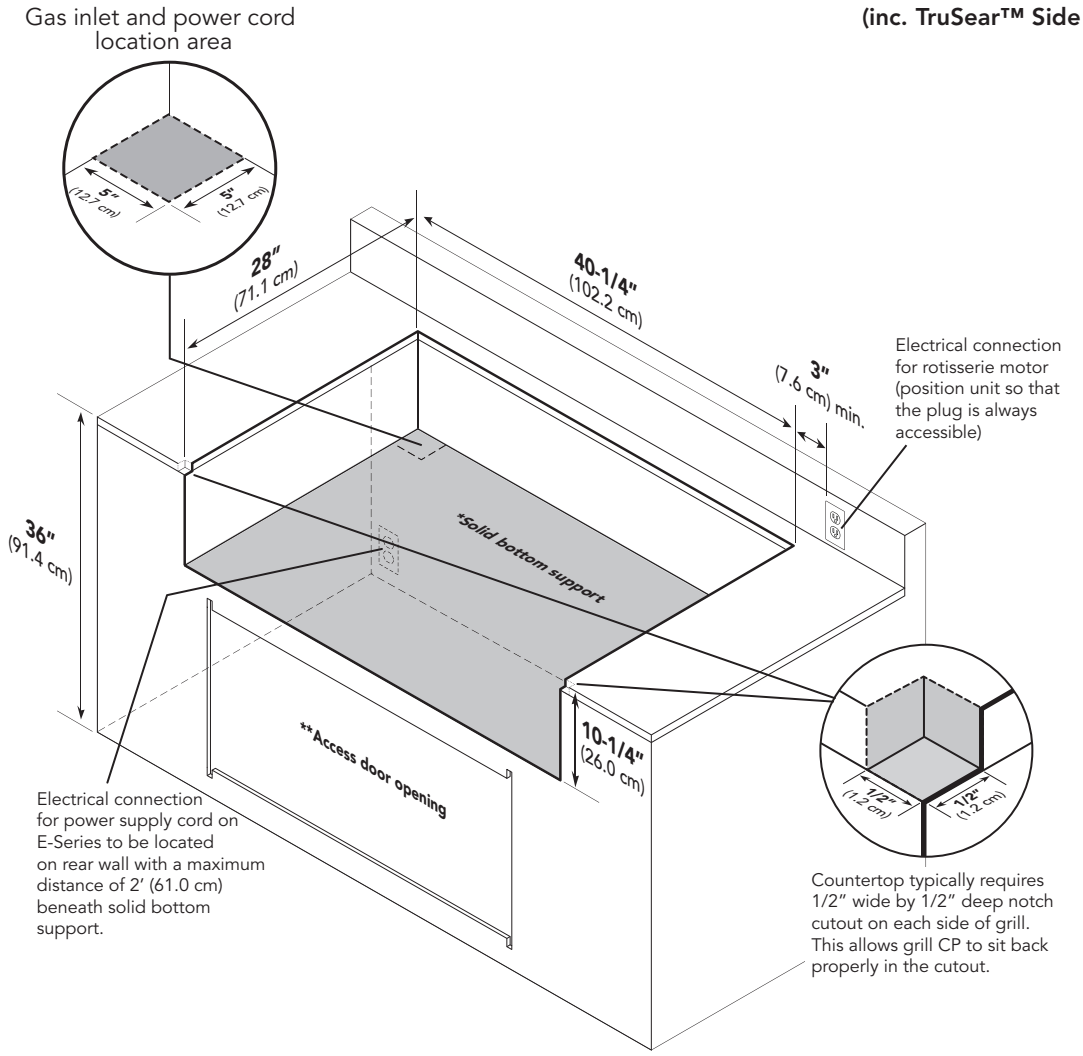
ACCESS REQUIREMENTS

VGBQ410-3RE1*
T-Series/E-Series
Three-Burner All-Grill

VGBQ412-2RE1*
T-Series/E-Series
Two-Burner Grill
w/Side Burners

VGIQ410-3RT/E1*
T-Series /E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)

VGIQ412-2RT1*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)/
VGIQ411-2RE1*
E-Series Two-Burner Grill
(inc. TruSear™ Side Burner)


Gas inlet and power cord location area
5" (12.7 cm)
5" (12.7 cm)
28" (71.1 cm)
40-1/4" (102.2 cm)
3" (7.6 cm) min.
Electrical connection for rotisserie motor (position unit so that the plug is always accessible)
36" (91.4 cm)
*Solid bottom support
**Access door opening
10-1/4" (26.0 cm)
Electrical connection for power supply cord on E-Series to be located on rear wall with a maximum distance of 2' (61.0 cm) beneath solid bottom support.
1/2" (1.2 cm)
1/2" (1.2 cm)
Countertop typically requires 1/2" wide by 1/2" deep notch cutout on each side of grill. This allows grill CP to sit back properly in the cutout.

*Cabinet Cutout must have a solid bottom to support the full weight of the unit.
**Access Doors sold seperately

	All models
Cutout width	**40-1/4" (102.2 cm)**
Cutout height	**10-1/4" (26.0 cm)**
Cutout depth	**28" (71.1 cm)**

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Installation Requirements

VGBQ410-3RE1*
T-Series/E-Series
Three-Burner All-Grill

VGBQ412-2RE1*
T-Series/E-Series
Two-Burner Grill
w/Side Burners

VGIQ410-3RT/E1*
T-Series /E-Series
Three-Burner All-Grill
(inc. TruSear™ Burner)

VGIQ412-2RT1*
T-Series Two-Burner Grill
w/Side Burners
(inc. TruSear™ Burner)/
VGIQ411-2RE1*
E-Series Two-Burner Grill
(inc. TruSear™ Side Burner)

UTILITY REQUIREMENTS

GAS

Fixed piping installations

- Check with local gas utility company or with local codes for instructions on installing gas supply lines. All gas connections should be made by a competent technician and in accordance with local codes and or ordinances. In the absence of codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.
- An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes.
- Must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of that system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Natural gas models

- Water column pressure
  - o Operating pressure—4.0" WCP
  - o Supply pressure of 6" – 14" WCP
  - o If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 7/8" (2.2 cm) flare adapter.
  - o If using a Viking GSH12 flexible hose, remove the 1/2" (1.3 cm) flare adapter and attach hose to the 7/8" (2.2 cm) male flare on the regulator assembly.

LP/propane models

- Water column pressure
  - o Operating pressure—10" WCP
  - o Supply pressure of 11" – 14" WCP (for fixed piping installations)
  - o If incoming pressure exceeds 14" WCP, a step-down regulator is required.
- Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 3/8" (0.95) flare adapter.

LP/propane tank installations

- Water column pressure
  - o Operating pressure—10" WCP
- Includes high-capacity hose/regulator assembly for connection to a standard 5-gal./20-lb. (approx. 12" diameter/18"H.) LP/propane gas cylinder equipped with a Type 1, QCC-1 connector
  - o The cylinder connection device must be compatible with the Type 1, QCC-1 connector on the outdoor cooking appliance.
  - o The cylinder must be provided with a shut-off valve terminating in an LP/propane gas supply cylinder valve outlet specified.
  - o The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).

ELECTRICAL

- T-Series models
  - o 9-volt DC battery for electronic ignition
  - o 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie motor.
    - 120 VAC/60 Hz
  - o Rotisserie motor max. amp usage—6.0
- E-Series models
  - o 3' (91.4 cm) power cord supply cord with 3-prong grounded plug attached to grill
    - 120 VAC/60 Hz
  - o 120 VAC/60 Hz
  - o Grill max. amp usage
    - VGBQ/VGIQ410—2.2
    - VGBQ/VGIQ412—2.3
  - o 2' (61.0 cm) power cord supply cord with 3-prong grounded plug attached to rotisserie motor.
    - 120 VAC/60 Hz
  - o Rotisserie motor max. amp usage—6.0

PLUMBING

Not applicable

	VGBQ410-3RE1	VGBQ412-2RE1	VGIQ410-3RT/E1	VGIQ412-2RT1	VGIQ411-2RE1
Burner rating					
Standard SS grill burners (each)	**25,000 BTU (7.3 kW) Nat./22,500 BTU (6.5 kW) LP (T-Series)** **29,000 BTU (7.3 kW) Nat./28,000 BTU (6.5 kW) LP (E-Series)**				
Smoker burner (split standard)	**12,500 BTU (3.7 kW) Nat./10,500 BTU (3.1 kW) LP**				
GourmetGlo™ rotisserie burner	**15,000 BTU (4.4 kW) Nat./13,500 BTU (4.0 kW) LP**				
Side grill burners (each)	**15,000 BTU (4.4 kW) Nat./13,500 BTU (4.0 kW) LP**				
TruSear infrared burner	30,000 BTU (8.8 kW) Nat./LP			30,000 BTU (8.8 kW) Nat./LP	30,000 BTU (8.8 kW) Nat./LP

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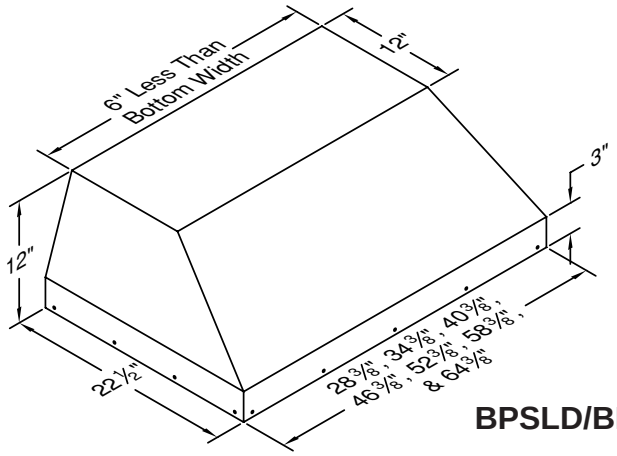
(BH458PSLDSS)

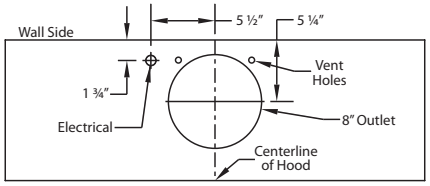
VentAHood® WALL MOUNT LINER INSERT SPECIFICATIONS

BPSLD/BHPSLD LINER "H" in part number indicates halogen lighting. This model not available with heat lamps.



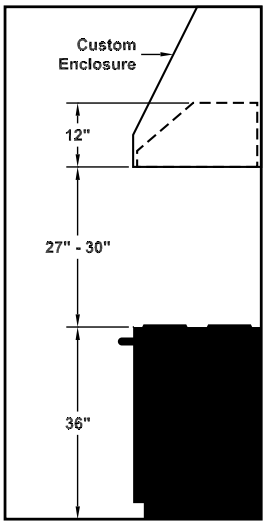
BPSLD/BHPSLD

Connection Diagram (28 3/8" - 52 3/8" Widths)



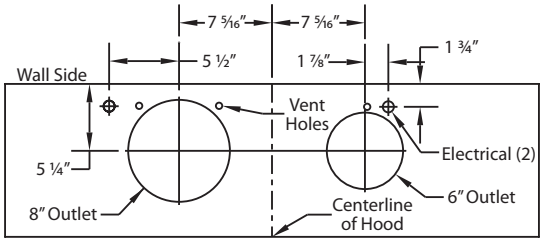
600 CFM B200 Dual Blower
(Top View)

Recommended Mounting Height*

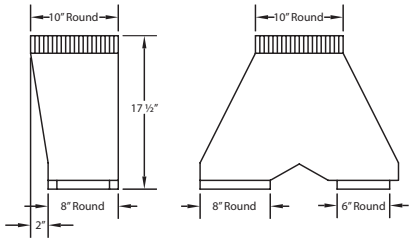


***Exceeding recommended mounting height may compromise performance.**

Connection Diagram (46 3/8" - 58 3/8" Widths)

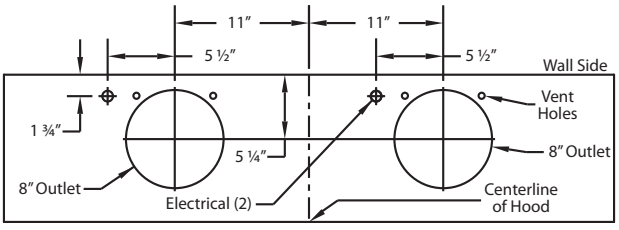


900 CFM B200 Dual & B100 Single Blower
(Top View)

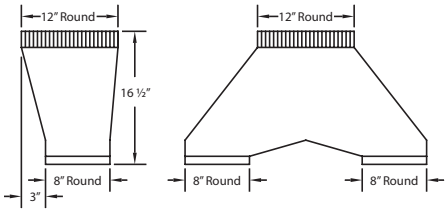


VP562 Transition (Optional) For B300
(B200 Dual Blower & B100 Single Blower)

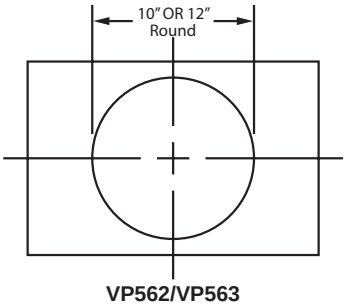
Connection Diagram (52 3/8" - 64 3/8" Widths)



1200 CFM Double B200 Dual Blowers
(Top View)



VP563 Transition (Optional) For B400
(Double B200 Dual Blowers)



VP562/VP563 transition centers outlet over top of hood

Electrical/Mechanical Specifications For Blower Units

Model	Volts	Amps*	Hz	RPM	CFM SP@0.0"	Equivalent CFM•	CFM SP@0.1"	CFM SP@0.2"	CFM SP@0.3"	Minimum Round Duct Size	Sones#
B200 Dual	115	2.9	60	1550	600	900	531	480	430	8" (50 in.²)	6.5
B200 Dual & B100 Single	115	4.4	60	1550	900	1350	804	725	655	VP562: 10" (79 in.²)	6.3
Two B200 Duals	115	5.8	60	1550	1200	1800	1062	960	860	VP563: 12" (113 in.²)	6.6

* Add 0.5 amp for each halogen light. Hoods are available with fluorescent light (one for each single or dual blower) or with halogen lights (2 lights: 30" - 41", 3 lights: 42" - 53", 4 lights: 54" - 66").
• Because the Magic Lung® blower uses centrifugal filtration rather than conventional baffle or mesh filters, the Magic Lung® blower can handle cooking equipment with higher cubic feet per minute (CFM) requirements and can deliver equivalent CFM much more efficiently than other than other filtration systems. When comparing the Magic Lung® with other blower units made by other manufacturers, use the "Equivalent CFM".
Ratings in accordance with the Standard Test Code by the Energy Systems Laboratory of the Texas Engineering Experiment Station.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE Rev. 0210A

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VIKING

15" W. Double Side Burners - VGSB

Outdoor Series

Professional Features

- Double side burners (VGSB152T) may be installed separately from outdoor gas grills
- Two 15,000 BTU burners
- Heavy-duty fully porcelain-coated removable "V" grates provide continuous front-to-rear surface for easy movement of large pots
- Removable stainless steel grate support with separately removable stainless steel burner bowls enhances cleanability
- Removable stainless steel cover adds protection from the elements
- Removable stainless steel drip tray with roller-bearing glides, full-length handle, solid welded/finished end caps, and removable grease pan
- Push-button electronic ignition powered by a 9-volt battery provides a positive, consistent, and continuous spark for easy lighting

Carts and Cabinetry

- This burner is compatible with the following cabinet: VBBO1601

Model Numbers

- VGSB152TN (for Natural gas)
- VGSB152TL (for LP/Propane)

Standard Features & Accessories

All models include

- Push-button electronic ignition (battery-powered) provides a positive, consistent, and continuous spark for easy lighting
- Large, easy-to-read knob(s) with childproof, push-to-turn safety feature
- For built-in installation only (can be installed adjacent to or separately from grills)
- Heavy-duty commercial-type size, construction (stainless steel), design, and styling
  - o Heavy-duty porcelain-coated grates or grids (removable) prevent food sticking and make cleanup easy
- Full-width, pull-out, removable drip tray with full-length handle, and removable grease pan
  - o Stainless steel ball-bearing roller glides allow drip tray to pull out easily and remain level when fully extended
- Stainless steel landing ledge with solid, welded, seamless finish
- Standard stainless steel island trim and countertop side trim
- Includes protective stainless steel cover with handle provides protection from the elements
- Must specify fuel type—natural gas or LP/propane

VGSB152T (Side Burner) model includes

- Two 15,000 BTU burners
- Removable stainless steel grate support with separately removable stainless steel burner bowls for easy cleanup
- "V" grates provide continuous front-to-rear surface for easy movement of large stock pots

VGRT244T (Rangetop) model includes

- Four 15,000 BTU burners
- Removable stainless steel grate support with separately removable stainless steel burner bowls for easy cleanup
- "V" grates provide continuous front-to-rear surface for easy movement of large stock pots

VGWT241T (24"W. Wok/Cooker) model includes

- Agency-certified for outdoor use
- 27,500 BTU burner for high-heat/fast cooking
- Two-piece grate
- **Exclusive**—agency-approved center trivet converts burner grate for use with large stock pots
- 20" steel wok with lid included

Model Options

VGSB152T
Double Side Burner

VGRT244T
24"W. Rangetop

VGWT241T
24"W. Wok/Cooker

FINISH DETAILS FOR VGSB, VGRT, & VGWT MODELS

- Stainless Steel (SS)
  - o Black porcelain grate(s) and knob(s).
- Brass Trim Option (BR)—nameplate, drip tray/pull, and knob bezel(s). Brass components have a durable protective coating for maintenance-free normal use.

ORDERING INSTRUCTIONS

You must specify fuel type ("N" or "L") following model number (VGSB152T**N**SS).
If ordering optional brass trim, specify code at end (VGSB152TNSS**BR**).

RELEASED 12/1/07
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✪ Please see **Installation Notes & Accessories** for important information, including fuel conversion kits and bases.

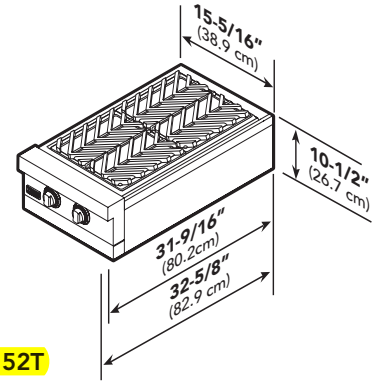
Dimensions & Specifications

PRODUCT DIMENSIONS

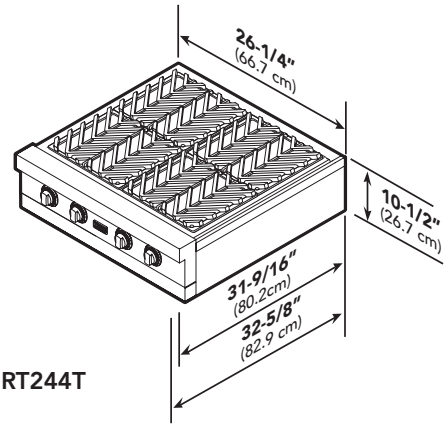
VGSB152T
Double Side Burner

VGRT244T
24"W. Rangetop

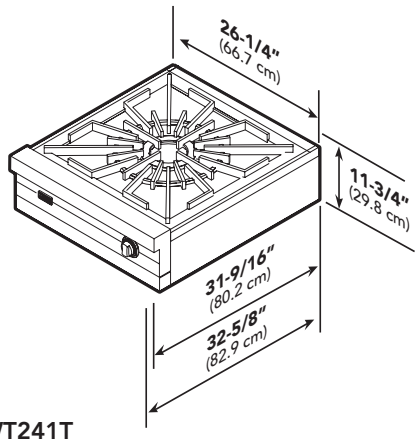
VGWT241T
24"W. Wok/Cooker



VGSB152T



VGRT244T



VGWT241T

	VGSB152T	VGRT244T	VGWT241T
Overall width	15-5/16" (38.9 cm)	26-1/4" (66.7 cm)	26-1/4" (66.7 cm)
Overall height			
To cooking surface	10-1/2" (26.7 cm)	10-1/2" (26.7 cm)	11-3/4" (29.8 cm)
Overall depth			
To end of landing ledge		**31-9/16" (80.2 cm)**	
To end of knobs		**32-5/8" (82.9 cm)**	
Approx. ship wt. lbs. (kg)	80 (36.3)	160 (72.0)	145 (66.0)

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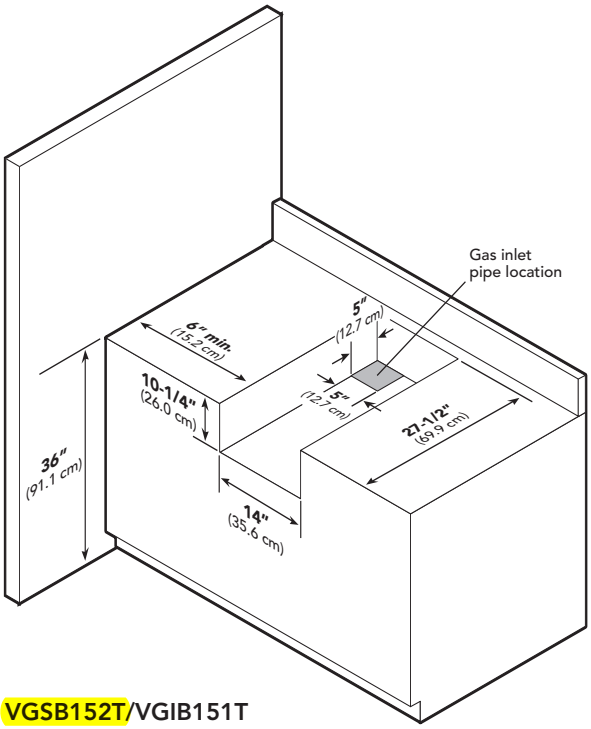
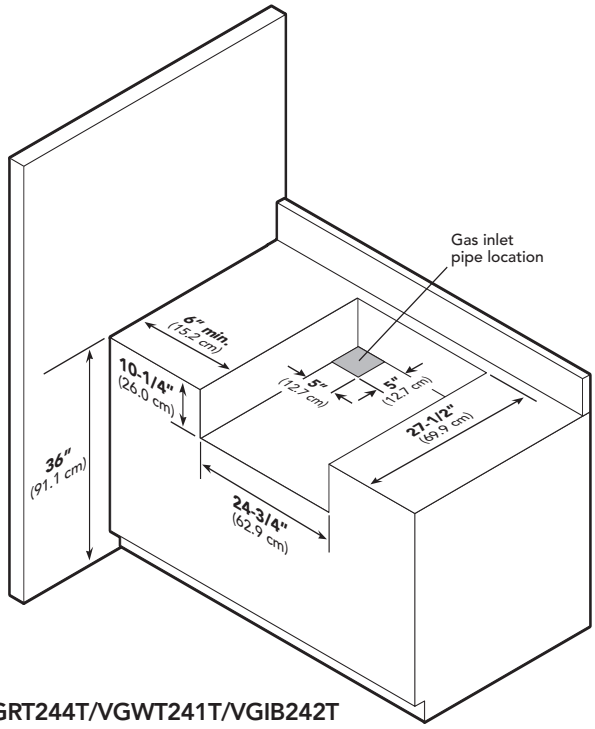
Dimensions & Specifications

CUTOUT DIMENSIONS



VGSB152T/VGIB151T



VGRT244T/VGWT241T/VGIB242T

15"W. SIDEBURNERS & GRILLERS

1. Maintain a minimum of 6" (15.2 cm) from the sides of the side burners (above the cooking surface) to adjacent vertical combustible construction. Do not install under overhead, unprotected combustible construction.
2. Allow at least 6" side clearance to non-combustible construction above the cooking surface for counter space.
3. When choosing a suitable location, consider factors such as wind exposure, proximity to traffic paths, keeping gas supply lines as short as possible. Install only in a well-ventilated area. Never install in a building, garage, breezeway, shed, or other such fully enclosed areas.

24"W. RANGETOP/WOK/GRILLER

PROXIMITY TO CABINET INSTALLATION

The unit may be installed directly adjacent to the existing base cabinets. The side trim must be 3/8" (0.95 cm) above the adjacent base cabinet countertop. There is a 0" side and rear clearance to non-combustible surfaces. The unit cannot be installed directly adjacent to combustible sidewalls. There must be a minimum of 6" (15.2 cm) side and rear clearance from the unit to such combustible surfaces. This unit cannot be placed under an overhead which is unprotected and combustible.

	VGSB152T	VGRT244T	VGWT241T	VGIB151T	VGIB242T
Cutout width	14" (35.6 cm)	24-3/4" (62.9 cm)	24-3/4" (62.9 cm)	14" (35.6 cm)	24-3/4" (62.9 cm)
Cutout height	**10-1/4" (26.0 cm)**				
Cutout depth	27-1/2" (69.9 cm)	27-1/2" (69.9 cm)	27-3/8"(69.5 cm) min. to 27-7/8" (70.8 cm) max.	27-1/2" (69.9 cm)	27-1/2" (69.9 cm)

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Installation Requirements

VGSB152T
Double Side Burner

VGRT244T
24"W. Rangetop

VGWT241T
24"W. Wok/Cooker

VGIB151T
15"W. TruSear Infrared Griller

VGIB242T
24"W. TruSear Infrared Griller

UTILITY REQUIREMENTS

GAS

Burner rating

- VGSB152T—Two grated burners @ 15,000 BTU (4.4 kW) Nat./13,500 BTU LP (4.0 kW)
- VGRT244T—Four grated burners @ 15,000 BTU (4.4 kW) Nat./13,500 BTU LP (4.0 kW)
- VGWT241T—One grated burner @ 27,500 BTU (8.1 kW) Nat./LP
- VGIB151T—One infrared grill burner @ 21,500 BTU (6.3 kW) Nat./20,000 BTU (5.9 kW) LP
- VGIB242T—Two infrared grill burners, each @ 21,500 BTU (6.3 kW) Nat./20,000 BTU (5.9 kW) LP
- **Fixed piping installations**
  - o Check with local gas utility company or with local codes for instructions on installing gas supply lines. All gas connections should be made by a competent technician and in accordance with local codes and or ordinances. In the absence of codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1.
  - o An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes.
  - o Must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of that system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- **Natural gas models (and LP/propane, for VGWT only)**
  - o Water column pressure
    - Operating pressure—4.0" WCP
    - Supply pressure of 6" – 14" WCP
    - If incoming pressure exceeds 14" WCP, a step-down regulator is required.
  - o Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 7/8" (2.2 cm) flare adapter.
  - o If using a Viking GSH12 flexible hose, remove the 1/2" (1.3 cm) flare adapter and attach hose to the 7/8" (2.2 cm) male flare on the regulator assembly.
- **LP/propane models**
  - o Water column pressure
    - Operating pressure—10" WCP
    - Supply pressure of 11" – 14" WCP (for fixed piping installations)
    - If incoming pressure exceeds 14" WCP, a step-down regulator is required.
  - o Accepts standard residential 1/2" (1.3 cm) ID gas service line; 1/2" (1.3 cm) NPT male with 3/8" (0.95) flare adapter.
- **LP/propane tank installations**
  - o Water column pressure
    - Operating pressure—10" WCP
  - o Includes high-capacity hose/regulator assembly for connection to a standard 5-gal./20-lb. (approx. 12" diameter/18"H.) LP/propane gas cylinder equipped with a Type 1, QCC-1 connector
    - The cylinder connection device must be compatible with the Type 1, QCC-1 connector on the outdoor cooking appliance.
    - The cylinder must be provided with a shut-off valve terminating in an LP/propane gas supply cylinder valve outlet specified.
    - The cylinder supply system must be arranged for vapor withdrawal and provided with a listed OPD (overfilling prevention device).

ELECTRICAL

- 9-volt DC battery for electronic ignition (not included?)
- Max. amp usage
  - o VGWT—0.08

PLUMBING

Not applicable

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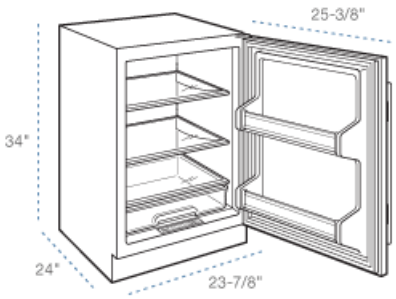
UC-24RO Outdoor Refrigerator

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

Sub-Zero Undercounter units simplify life at home by bringing refrigeration anywhere it's needed — chilled mineral water, soda and snacks outside near your Wolf Outdoor Grill and Warming Drawer. The Sub-Zero UC-24RO Outdoor Refrigerator is approved for outdoor use and comes in the classic stainless steel finish.



Model Options

MODEL OPTIONS

UC-24RO - Classic Stainless Steel

ENERGY STAR

Features

Technical Features

TECHNICAL FEATURES

Capacity: 5.7 cu ft (161 L)

Electrical Requirements: 115 V AC, 60 Hz, 15-amp circuit

Annual Energy Usage: 278 kWh/$30 (Based on 10.65 cents per kilowatt hour)

Shipping Weight (lbs): 130

UL approved for US and Canada

Energy Star qualified

Approved for outdoor use in temperatures from 50 degrees to 110 degrees Fahrenheit

Star-K Kosher certified as Sabbath and holiday-compliant

ENERGY STAR

Kosher Certified

Design Features

DESIGN FEATURES

Easy-access electronic controls with LCD display

Adjustable, spill-proof cantilever glass shelves and spill-proof glass floor

Clear utility bin for storage of smaller items

Two-litre bottle storage in the bottom door shelf

UL approved lock as standard feature

Other Features

OTHER FEATURES

Exceptional Warranty

Frequently Asked Questions - Planning

- How much do Sub-Zero/Wolf products cost?
- Where can I purchase Sub-Zero and Wolf products?
- Where can I find Sub-Zero/Wolf product specifications?
- What is the temperature range of a Sub-Zero?

Options & Accessories

ACCESSORIES

To maintain its approval for outdoor use, the Sub-Zero UC-24RO is available only in the stainless steel design application and comes complete with a wrapped classic stainless steel door with pro handle.

The Sub-Zero UC-24RO must be built into cabinetry and cannot be used in a free-standing application.

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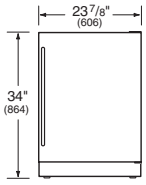
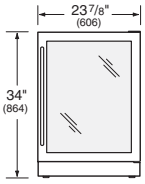
Undercounter Refrigeration. Sub-Zero undercounter refrigeration is a helpful addition to a master suite, bar, home office or media room. In the kitchen, a high-volume ice machine is a must for entertaining. The design flexibility of these compact yet roomy units makes them all the more welcome in any room or outdoor kitchen. They're ready to be fitted with a custom cabinet panel or can be ordered with a stainless steel panel.

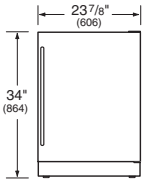
UNDERCOUNTER MODELS



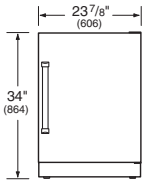
UC-24R



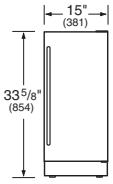
UC-24BG



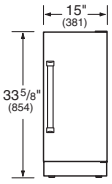
UC-24C(I)



UC-24RO



UC-15I(P)



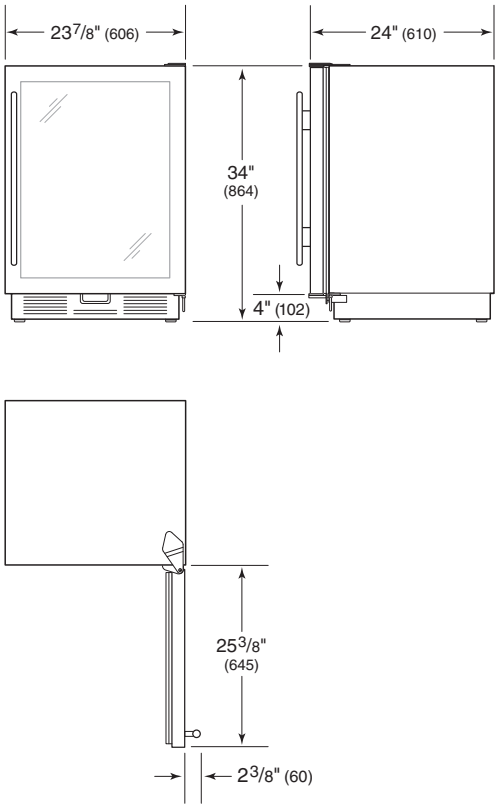
UC-15I(P)O

KEY FEATURES

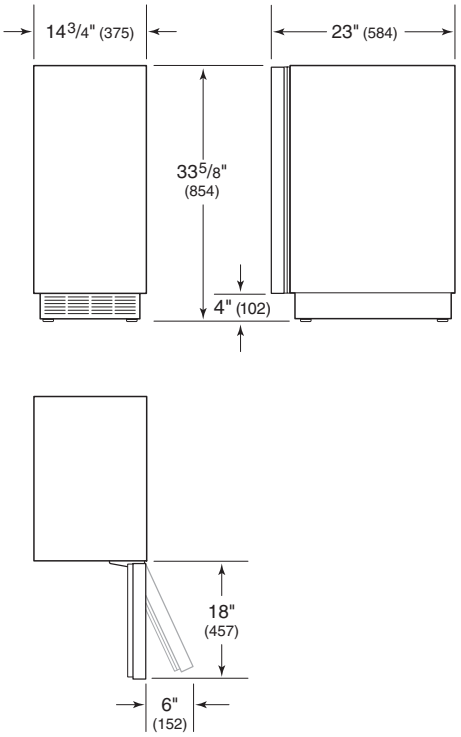
- Overlay and stainless steel design applications.
- Handle options coordinate with handles of Wolf cooking products.
- Models UC-24RO and UC-15I(P)O are UL approved for outdoor use.
- Energy efficient; many models are ENERGY STAR® qualified.
- All models are Star-K certified.

Overall Dimensions

UNDERCOUNTER MODELS



MODELS UC-24R, UC-24BG, UC-24C(I) AND UC-24RO



MODELS UC-15I(P) and UC-15I(P)O

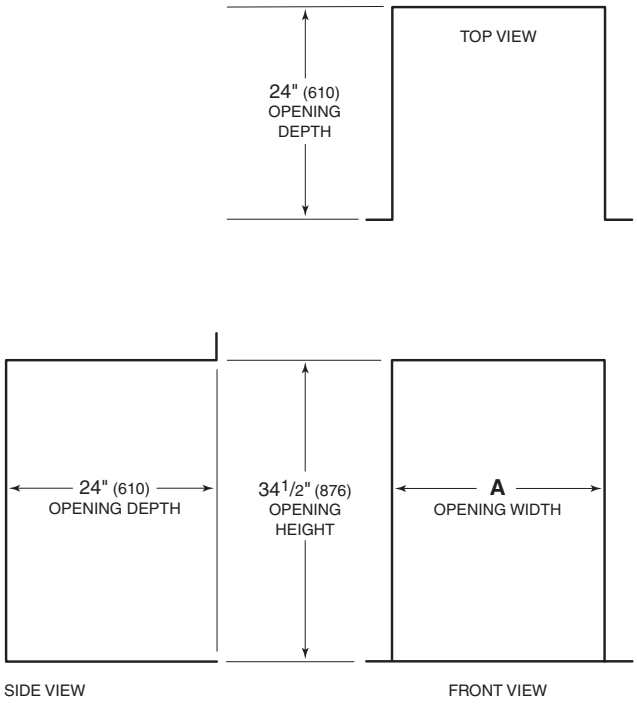
Model UC-15I overall dimensions do not include panel or handle.

Specifications

Capacity / Weight		
INTERIOR CAPACITY	**R CU FT (L)**	**F CU FT (L)**
UC-24R, UC-24BG and UC-24RO	5.7 (161)	
UC-24C(I)	3.6 (102)	1.1 (31)
ICE STORAGE CAPACITY		**LBS (KG)**
UC-15I(P) and UC-15I(P)O		26 (12)
SHIPPING WEIGHT		**LBS (KG)**
UC-24R, UC-24BG, UC-24C(I) and UC-24RO		130 (59)
UC-15I(P) and UC-15I(P)O		100 (45)

Opening Dimensions

UNDERCOUNTER MODELS



Opening Width	A
UC-24R, UC-24BG, UC-24C(I) and UC-24RO	24" (610)
UC-15I(P) and UC-15I(P)O	15 1/4" (387)

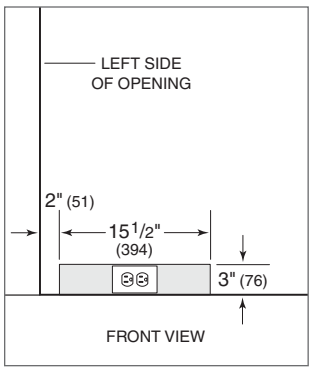
Planning Information

ELECTRICAL REQUIREMENTS

For ice machine models, it is recommended that electrical supply be placed in an adjacent cabinet. For all other undercounter models, locate the electrical supply within the shaded area shown in the illustration below. Follow the National Electrical Code and local codes and ordinances when installing the receptacle. A separate circuit, servicing only this appliance, is required.

IMPORTANT NOTE: Models UC-24RO and UC-15I(P)O are designed and safe for use in outdoor applications. When installed outdoors, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock. A GFCI is not recommended for use with other undercounter models and may cause interruption of operation.

Electrical Requirements	
Power Supply	115 V AC, 60 Hz
Circuit Breaker	15 amp
Receptacle	3-prong grounding-type



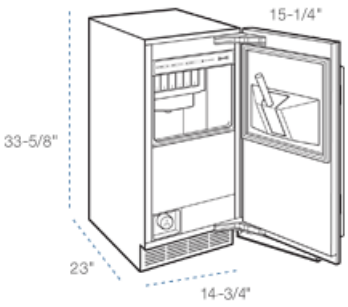
Location of electrical supply.

UC-15I Ice Maker

OVERVIEW | FEATURES | OPTIONS & ACCESSORIES | SPECIFICATIONS & DOWNLOADS | FOR OWNERS

Overview

Sub-Zero undercounter units simplify life at home by bringing refrigeration anywhere it's needed. In the kitchen, a high-volume ice machine is a must for entertaining. The Model UC-15I ice maker has a storage capacity of up to 25 pounds of ice.



Model Options

MODEL OPTIONS

UC-15I(P)

UC-15I(P)O

Features

Design Features

DESIGN FEATURES

Can be fitted with a custom overlay or stainless steel door front panel.

Classic stainless steel door panel with tubular or pro handles available as sales accessories.

24" depth design for a complete integrated look.

Solid core door with gasket and door closer.

Models UC-15I and UC-15IO have a gravity drain, while Models UC-15IP and UC-15IPO have a built-in pump to allow greater installation flexibility.

Automatic ice machine provides high-quality, clear ice.

Ice storage bin capacity of up to 25 lbs.

Automatic defrost.

Reversible door swing.

Front venting with removable kickplate allows unit to be serviced from the front.

UL approved for US and Canada.

Other Features

OTHER FEATURES

LED Bin Light

Delay Start

Clean Cycle

Water Filter

Ice Scoop

Exceptional Warranty

Frequently Asked Questions - Planning

Where can I find Sub-Zero/Wolf product specifications?

Can the door swing be reversed on the UC-15I ice maker?

How much ice will the UC-15I ice maker hold?

BUY ACCESSORIES

Sub-Zero UC-15I Ice Maker Filter

Options & Accessories

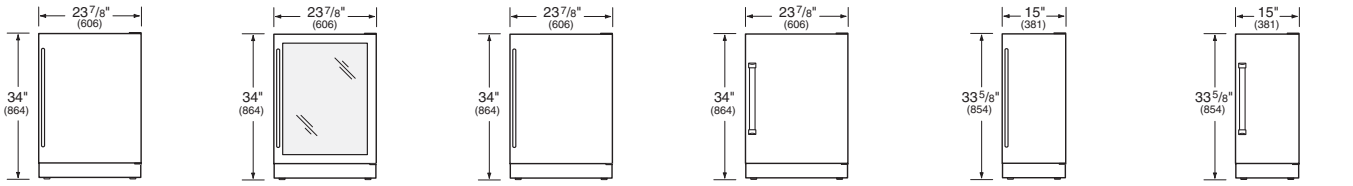
ACCESSORIES

Classic stainless steel door front panels with tubular or pro handles

Stainless steel tubular or pro handles

Undercounter Refrigeration. Sub-Zero undercounter refrigeration is a helpful addition to a master suite, bar, home office or media room. In the kitchen, a high-volume ice machine is a must for entertaining. The design flexibility of these compact yet roomy units makes them all the more welcome in any room or outdoor kitchen. They're ready to be fitted with a custom cabinet panel or can be ordered with a stainless steel panel.

UNDERCOUNTER MODELS



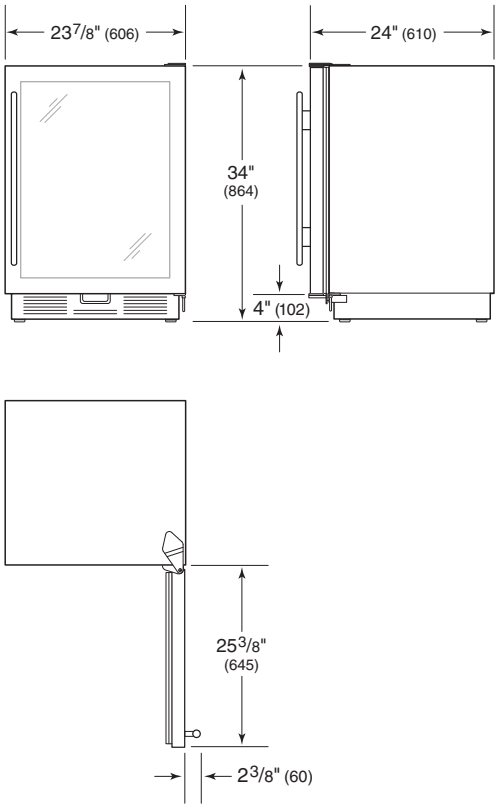
UC-24R | UC-24BG | UC-24C(I) | UC-24RO | UC-15I(P) | UC-15I(P)O

KEY FEATURES

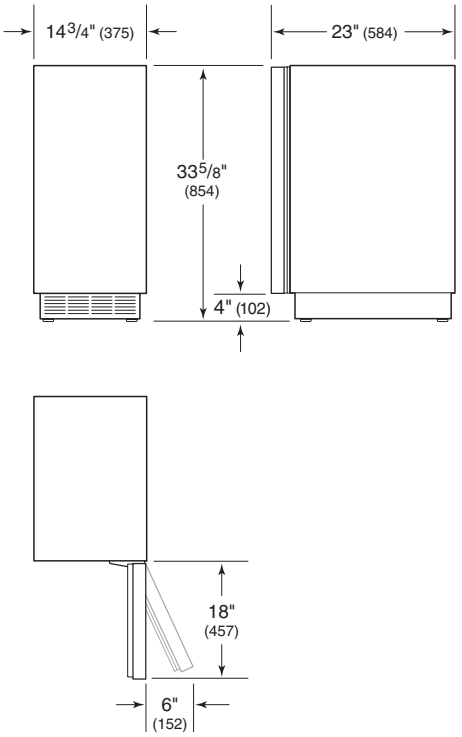
- Overlay and stainless steel design applications.
- Handle options coordinate with handles of Wolf cooking products.
- Models UC-24RO and UC-15I(P)O are UL approved for outdoor use.
- Energy efficient; many models are ENERGY STAR® qualified.
- All models are Star-K certified.

Overall Dimensions

UNDERCOUNTER MODELS



MODELS UC-24R, UC-24BG, UC-24C(I) AND UC-24RO



MODELS UC-15I(P) and UC-15I(P)O

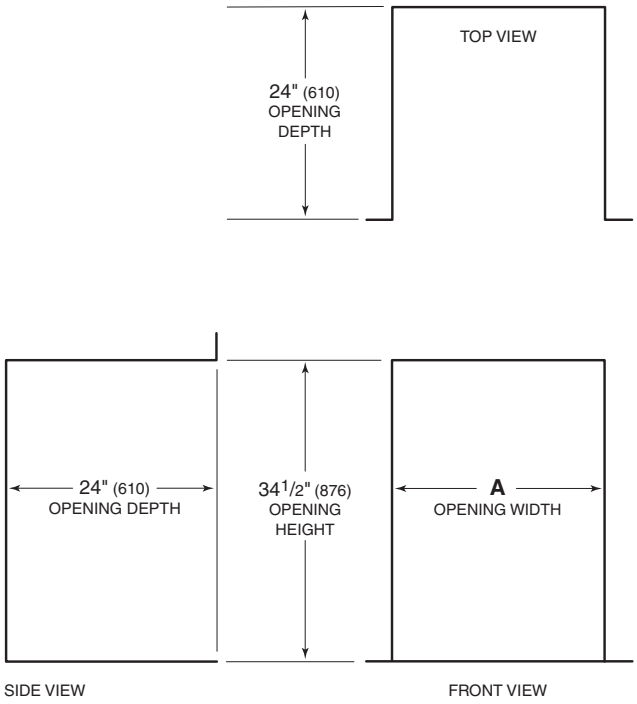
Model UC-15I overall dimensions do not include panel or handle.

Specifications

Capacity / Weight		
INTERIOR CAPACITY	**R CU FT (L)**	**F CU FT (L)**
UC-24R, UC-24BG and UC-24RO	5.7 (161)	
UC-24C(I)	3.6 (102)	1.1 (31)
ICE STORAGE CAPACITY		**LBS (KG)**
UC-15I(P) and UC-15I(P)O		26 (12)
SHIPPING WEIGHT		**LBS (KG)**
UC-24R, UC-24BG, UC-24C(I) and UC-24RO		130 (59)
UC-15I(P) and UC-15I(P)O		100 (45)

Opening Dimensions

UNDERCOUNTER MODELS



Opening Width	A
UC-24R, UC-24BG, UC-24C(I) and UC-24RO	24" (610)
UC-15I(P) and UC-15I(P)O	15 1/4" (387)

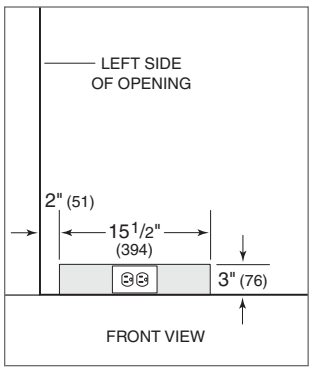
Planning Information

ELECTRICAL REQUIREMENTS

For ice machine models, it is recommended that electrical supply be placed in an adjacent cabinet. For all other undercounter models, locate the electrical supply within the shaded area shown in the illustration below. Follow the National Electrical Code and local codes and ordinances when installing the receptacle. A separate circuit, servicing only this appliance, is required.

IMPORTANT NOTE: Models UC-24RO and UC-15I(P)O are designed and safe for use in outdoor applications. When installed outdoors, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock. A GFCI is not recommended for use with other undercounter models and may cause interruption of operation.

Electrical Requirements	
Power Supply	115 V AC, 60 Hz
Circuit Breaker	15 amp
Receptacle	3-prong grounding-type



Location of electrical supply.

Planning Information

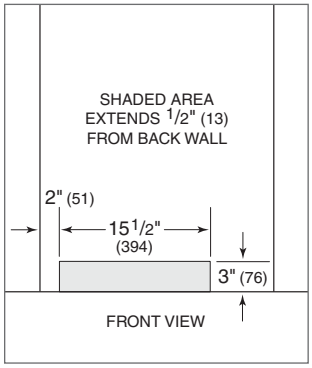
PLUMBING REQUIREMENTS

For model UC-24C(I) and ice machine models, the water supply line should be located within the shaded area shown in the illustrations below. The water supply line should be connected to the house supply with an easily accessible shut-off valve between the supply and the unit. Do not use self-piercing valves. A saddle valve kit is available through your authorized Sub-Zero dealer.

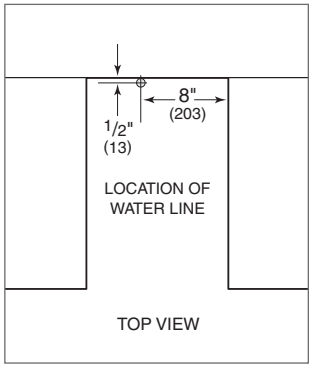
The ice maker operates on constant water pressure between 20 psi (1.4 bar) and 100 psi (6.9 bar).

IMPORTANT NOTE: In some cases, a reverse osmosis water filter system may not be able to maintain the minimum pressure consistently.

Plumbing Requirements	
Water Supply Line	1/4" OD copper line
Water Pressure	20–100 psi (1.4–6.9 bar)
Excess Water Line for Connection	26" (660) min



Model UC-24C(I).



Ice machine models.

Drain Pump

ICE MACHINE MODELS

Undercounter ice machine models can be ordered with or without a pump. Models without a drain pump will drain water from the unit by gravity. A drain must be installed.

The drain and inlet water tubes must be plumbed before connecting to the ice machine. For the gravity drain, all horizontal runs of drain lines must have a 1/4" (6) per 12" (305) fall. An air gap will likely be required between the unit and drain receptacle. A stand pipe with a trap below it would be acceptable for the drain receptacle.

IMPORTANT NOTE: Poor drainage will cause excessive ice melting in the ice bin.

Seller is unconditionally committed to customer service and satisfaction. Seller's commitment to helping its customers under the terms of manufacturers' warranties is a fundamental principle of our customer service philosophy. Filing the claim with the manufacturer and coordinating the remedies under the manufacturer's warranty is the role that Seller as the wholesale distributor assumes.

Extended warranties may be available on certain products for an additional charge from a third party surety company. Contact your sales associate for more details.

Warranty Disclaimer. Seller disclaims express or implied warranties including, without limitation, all warranties of merchantability or fitness for a particular purpose. Under no circumstance shall Seller be liable for any consequential or incidental damages. Buyer's sole and exclusive liability against Seller shall be limited to the product's sales price in all cases.

Nothing above is intended to limit Buyer's recovery directly from the manufacturer.

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